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WELL TRIED
RECIPES

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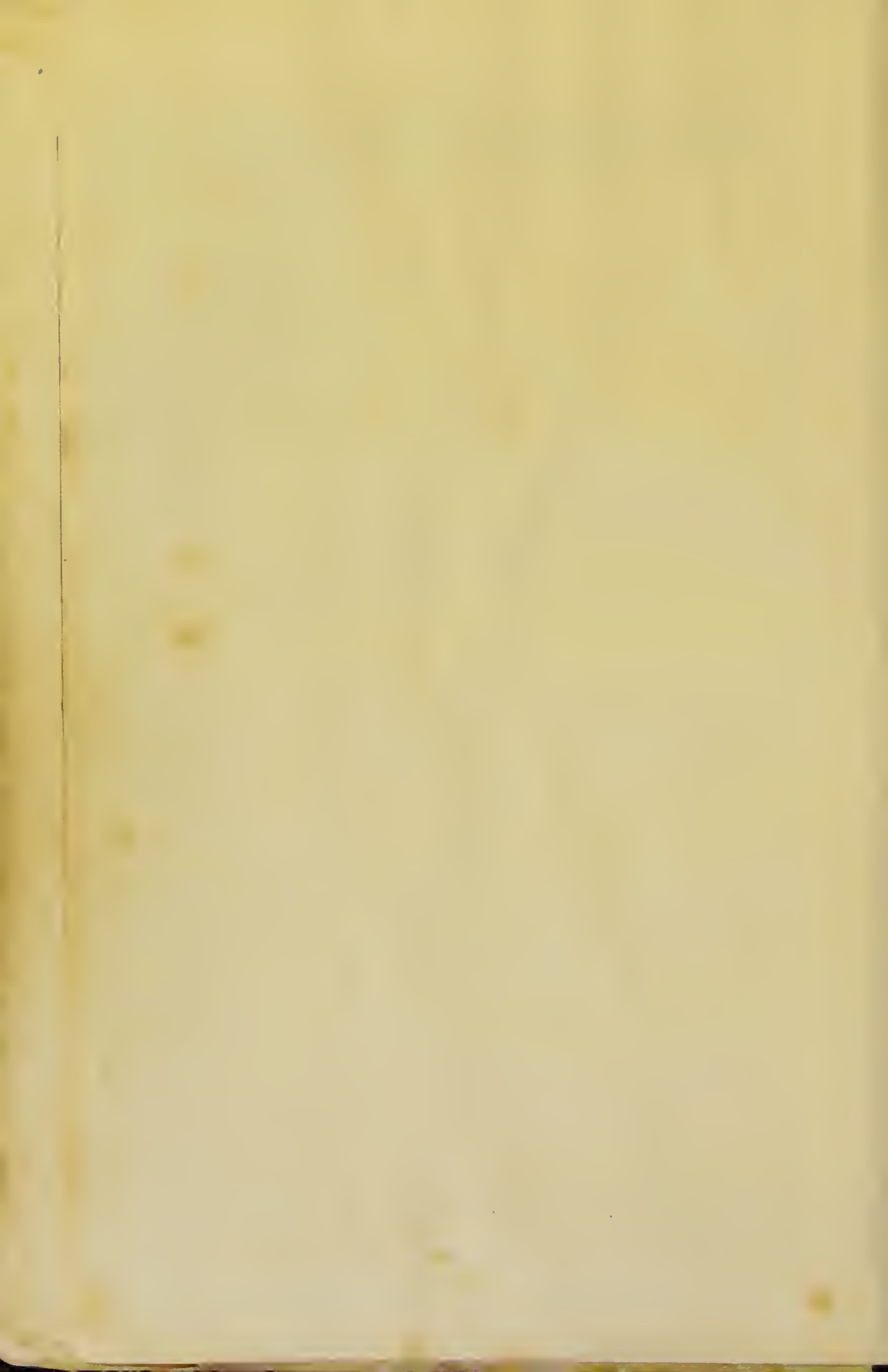
COOKERY

A NEW



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1910



THE NEWARK
COOKERY BOOK,

CONTAINING OVER
250 WELL-TRIED RECIPES.



S. WHILES,
PRINTER, &c.,
NEWARK.



UNIVERSITY
OF
ALABAMA

9272

“What’s this?”

“Things for the Cook, Sir; but I know not what.”—*Shakespeare.*



ACKNOWLEDGMENT.

THESE RECIPES have been contributed by GOOD HOUSEWIVES and CAPABLE COOKS in various quarters of Great Britain, and to each and all this Book is respectfully dedicated.

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and Cooking Requisites.

BEAUMOND CROSS, NEWARK.

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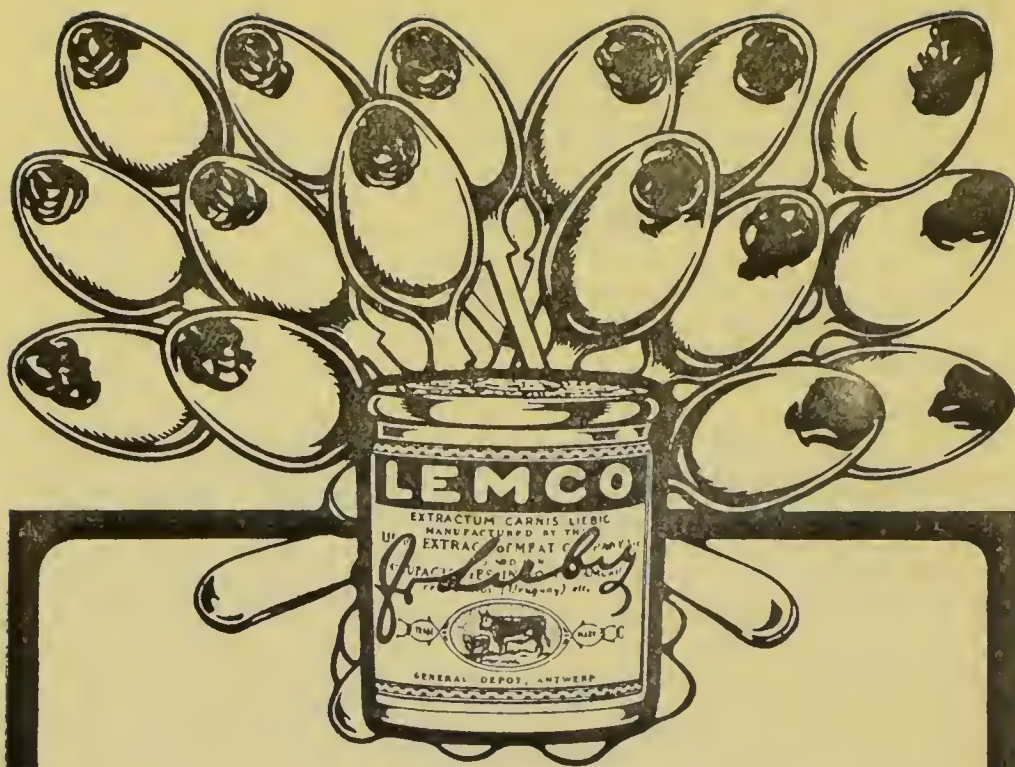


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SOUPS.

1. ARTICHOKE SOUP.

Miss Pater,

Retford.

2 lbs. Jerusalem Artichokes,	2 Bay Leaves,
1½ ozs. Butter,	1 teaspoonful White Peppercorns,
1 Potato,	1 Teaspoonful Salt,
1 Onion,	1 quart White Stock,
½ pint Milk,	¼ pint Cream (if liked).

Cut up the vegetables into slices, put into a saucepan with the butter and fry lightly a few minutes, taking care they do not brown; add stock, peppercorns, salt, and bay leaves. Simmer 1 hour. Pass through a wire sieve, rubbing the pulp through with the back of a wooden spoon; pour back into the saucepan, add the milk and a little seasoning if required; heat up. If liked, a ¼ pint of cream may be put into the tureen and the soup poured to it. Serve with toasted bread, and cut into small squares.

To prepare White Stock:—Knuckle or shin of veal, 1 onion, 1 blade of mace, a little celery, and any poultry bones. Cut up meat and put into saucepan with vegetables, etc.; cover with cold water, bring slowly to the boil; skim well, and simmer about 4 hours. Strain; and when cold remove fat.

2. OX-TAIL SOUP.

Mrs. Booth,

Newark.

1 Ox Tail,	1 lump Sugar,
1 lb. Gravy Beef,	4 stalks Celery,
3 small Onions,	5 Cloves,
2 quarts Stock or Water,	A little Thyme, Majoram,
1 teaspoonful of Peppercorns,	Parsley, and Bay Leaf.
2 Carrots,	Pepper and Salt to taste.
1 Turnip,	

Cut the tail and the meat into small pieces, put them into a stew-pan and fry in a little fresh butter till brown. Put all the herbs and spice in a muslin bag, and add to the other ingredients. Simmer all together 2¾ hours, or till meat is tender. Pass through a cullender and strain.

SOUPS.

3. KIDNEY SOUP.

Mrs. F. Thyer,

Newark.

1 lb. Ox Kidney,	1 dessertspoonful Ketchup,
1 oz. Butter,	1 teaspoonful Vinegar,
$\frac{1}{2}$ oz. Flour,	Small bag of Herbs and
1 Carrot, Turnip, and Onion,	Seasonings,
1 quart Water,	Salt to taste.

Wash and dry the kidney, and cut into small pieces. Mix together the flour, pepper, and salt; dip each piece of kidney in this seasoning. Slice the onion and cut the other vegetables small. Heat the butter, and fry in it the onion and kidney. When nicely browned take out half the kidney and put on one side. Stir into the pan any of the seasoned flour left, and add the water, vinegar, and ketchup gradually; stir until it boils, add the vegetables, parsley, and peppercorns.

Boil one hour, pass through a wire sieve, rubbing through the vegetables; return to the pan with the pieces of kidney which were put on one side, add salt, and serve with small dice of toasted bread.

4. TOMATO SOUP.

Mrs. T. Hilton Pollitt,

London.

$1\frac{1}{2}$ pints of White Stock,	$\frac{1}{2}$ pint of Cream, or Cream and
1 lb. Tomatoes,	Milk (mixed).
2 small tablespoonfuls of	Salt,
Corn Flour,	Pepper.

Put the tomatoes with two or three tablespoonfuls of stock into a pan, and let them simmer until tender. Pass them through a sieve or fine strainer, mix the cornflour with a little cold milk, pour the boiling stock into it, and return to the pan with the strained tomatoes until it boils; season with salt and pepper, and add the cream made warm directly it is taken off the fire.

SOUPS.

5. MOCK BISQUET SOUP.

Mrs. Halstead,

Ramsgate.

$\frac{1}{2}$ tin Tomatoes,
 $1\frac{1}{2}$ ozs. Flour,
 $1\frac{1}{2}$ ozs. Butter,
1 pint Stock,

$\frac{1}{2}$ pint Milk,
Peppercorns,
Cloves,
Salt.

Put the sieved tomatoes into the flour and butter ; gradually add the milk and stock. Cook about twenty minutes. Add seasoning and serve.

•

6. TOMATO SOUP.

Mrs. H. Holmes,

Nafferton.

6 large Tomatoes,
1 oz. Butter,
1 oz. Flour.
1 quart Stock or Water,
1 small Carrot (sliced),

2 Onions.
3 Cloves,
Small blade of Mace,
1 teaspoonful Salt,
 $\frac{1}{4}$ teaspoonful Pepper.

Put the butter into a saucepan ; when hot add the onions sliced, and brown them. Draw them to one side and stir the flour carefully into the butter, mixing it smoothly with a spoon ; add the stock and stir until it boils. Put in the spices and seasonings, then the carrots, and lastly the tomatoes cut into slices. Cover the pan, and simmer gently for three-quarters of an hour. Rub all through a hair sieve, re-heat it, and add two or three tablespoonfuls of cream or new milk. If tinned tomatoes are used, half a tin will be enough. Water is better than stock.



Fish. Game. Poultry.

GOOD RECIPES

Are no doubt invaluable,

but without the

INGREDIENTS

Are useless.

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when wanting any of
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J. PRATT,
5, CARTER GATE, NEWARK.



FISH.



FISH.

7. FISH CUTLETS.

Anon.

Newark.

$\frac{1}{4}$ lb. Cooked Cod,
2 oz. Bread Crumbs,
1 oz. Flour,
1 oz. Butter,
 $\frac{1}{4}$ pint Milk,

$\frac{1}{4}$ teaspoonful Pepper,
Few drops Lemon Juice,
1 Egg,
Frying Fat.

Remove all skin and bone and chop finely the fish; melt butter in small pan, stir in the flour, add milk by degrees and cook well. Mix in fish, crumbs, and seasoning, spread evenly on a plate to cool. Shape into cutlets; egg, bread-crumbs, and fry in boiling fat. Serve very hot, and garnish with parsley.

8. SALMON FRITTERS.

S. P.

Newark.

Take 1 large tin of salmon, 1 lb. mashed potatoes, beat all together with a spoonful of parsley, pepper and salt, and fry in butter or good dripping till nicely brown. This is a tasty little dish for supper.

9. BAKED SOLES.

Mrs. R. C. Garner,

Newark.

A pair good-sized Soles,
2 ozs. Bread Crumbs,
2 $\frac{1}{2}$ ozs. Butter,

1 Egg,
A little Mace, Nutmeg, Cayenne,
and Salt.

Skin, clean, and dry the fish; let it remain for one hour closely folded in a clean cloth; beat egg and mix 1 oz. of warmed butter in; brush the fish all over with this mixture; mix seasoning with bread crumbs, and cover the fish well with it; make butter hot in baking tin and place fish in; place small piece of butter on upper side of fish; bake for 20 to 30 minutes in a moderate oven. Serve with shrimp or anchovy sauce.

FISH.

10. PICKLED FRESH HERRINGS.

(Suitable for High Tea.)

Mrs. Brett,

Bleasby.

After taking off the heads, tails, &c., split each fish and take out backbone, sprinkle slightly with pepper and salt, then roll each fillet up tightly and pack together at the bottom of a pie dish; add a few peppercorns with $1\frac{1}{2}$ gills of vinegar and $\frac{1}{2}$ a gill of water. Cover down as closely as possible and either steam or bake in a slow oven for about three hours.

Remove to the dish in which they are to be served and pour over the vinegar, &c., which should set in a jelly when cold.

11. FISH PUDDING.

Miss Richards,

Newark.

$\frac{1}{4}$ lb. cold boned Fish,
 $\frac{1}{2}$ pint of Milk,
 $\frac{1}{2}$ oz. Butter,

$\frac{1}{2}$ small Onion,
 $\frac{1}{4}$ blade of Mace,
 $\frac{1}{2}$ oz. Flour.

Place onion and milk in a pan and simmer until onion is quite tender, then strain. Melt the butter in the pan, add the flour, mix well and add the milk gradually, stir until it boils, add the fish broken up, and season to taste. Turn into a greased pie dish and cover either with mashed potatoes or brown bread crumbs on the top. Make quite hot in the oven. Garnish with parsley.

12. SOLE WITH CHEESE SAUCE.

Miss McKears,

Newark.

Put some fillets of sole in a buttered dish and squeeze over them some lemon juice, and a little salt and pepper. Cover with a buttered paper and bake in oven for a few minutes. Make some good white sauce with 3 oz. grated cheese added, when made pour it over the fillets and brown on top, either under the grill or in the oven. A fire-proof dish should be used.

FISH.

13. FISH CAKES.

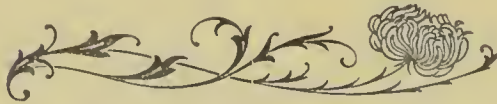
Mrs. A. E. Mills,

Newark.

4 ozs. Cold Fish,
4 ozs. Mashed Potatoes,
2 ozs. Bread Crumbs,

1 oz. Butter (melted),
1 teaspoonful dried Parsley,
1 Egg.

Mix well together, season with pepper and salt. Shape into flat rounds, roll in raspings, and fry in hot fat about 10 minutes.





SAVOURIES.



SAVOURIES.

14. GALANTINE.

Mrs. Colman,

London.

1 lb. Stewing Steak.
 $\frac{1}{2}$ lb. Bacon (preferably knuckle
of Gammon)

6 oz. Bread Crumbs.
2 Eggs.
 $\frac{1}{4}$ pint of Stock.

Mince the meat and mix well with the bread crumbs, add the eggs (well beaten), the stock, and seasoning of pepper and salt. Roll in cloth like a roly-poly pudding, and boil $2\frac{1}{2}$ hours. Leave in the cloth, and press until cold, and then glaze.

15. SAUSAGE AND EGG SAVOURY.

Miss D. Smith,

Leamington.

5 Eggs.
 $\frac{1}{4}$ lb. Sausage Meat.
Bread.

Herbs.
Lard.

Boil four eggs till quite hard, when cold shell and cut them in half, lengthwise, take out the yolks, and add a little finely-chopped thyme and parsley, season with pepper and salt; mix all well together, and replace in the whites. Take some sausage-meat and entirely cover each half egg, pressing firmly together, roll in flour and then in egg and bread crumbs, fry a nice rich brown, and serve on oval-shaped fried bread, or with a good gravy.

16. POTATO PUFFS.

Anon.

Newark.

Mix lightly $\frac{1}{2}$ -lb. mashed potatoes with 2-oz. of flour, the yolk of one egg, pepper and salt to taste. Blend well into a stiff dough, roll out $\frac{1}{4}$ -in. thick, cut into rounds, and on each, place small pieces of cold meat; fold over, moisten edges, press firmly together, and fry a golden brown. Serve hot.

17. CHEESE STRAWS.

Mrs. Pursey Blatherwick,

Newark.

6 ozs. Flour. 4 ozs Butter. 3 ozs. Grated Cheese.

Moisten with milk, season with pepper and salt. Cut up into strips and bake in a moderate oven.

SAVOURIES.

18. CROQUETS OF VEAL OR CHICKEN.

Miss E. Richards,

Newark.

First prepare half-pint of good Bechamel sauce as follows : Take $1\frac{1}{2}$ -oz. each of butter and flour, half-pint of milk, salt and pepper ; melt butter in saucepan, add the flour, cook well ; then add the milk slowly, stir briskly to prevent it becoming lumpy until it boils. Add pepper and salt, the yolk of one egg. Allow this to cool. Meanwhile prepare three tablespoonfuls of minced veal or chicken, add this to the sauce, and when cool roll up into the shape of a cork. Dip in beaten egg and roll in bread-crumbs. Fry in smoking hot fat until a golden brown. To remove any drop of grease place on a piece of soft white paper. Arrange on dish with parsley to decorate.

19. GOOD MEAT PIE.

Mrs. Bradbury,

Hollinwood.

$\frac{1}{2}$ lb. Pork (ribs, thin end).

1 pennyworth Cow-heel.

$\frac{3}{4}$ lb. Shoulder Steak.

Stew the ribs and the heel about one hour, then add the meat. To make a nice pie paste, add 6-oz. lard to 1-lb. of flour, and add baking powder.

20. SCOTCH WOODCOCK.

Miss Williamson,

Nottingham.

2 ozs Cheese (grated).

$\frac{1}{2}$ pint Milk.

1 oz. Butter.

2 Eggs (hard-boiled).

1 oz. Flour.

2 Medium-sized Rounds of Toast.

Melt the butter in a saucepan, stir in the flour, and add the milk by degrees. Boil for ten minutes, add half the cheese, and seasoning to taste ; put a little of the sauce on one round of toast, cover with the whites of eggs chopped finely, and the remainder of the cheese. Cover with remaining round of toast. Cut into four pieces, arrange on a hot dish, and pour over the sauce. Decorate with the yolks of egg rubbed through a wire sieve, and a little parsley.

Garratt & Heming



THE

FAMOUS HOUSE

FOR

Teas and
Provisions.



CENTRAL STORES,

Market Place, Newark.

21. TOASTED CHEESE.

Mrs. W. O. Quibell,

Newark.

Grate as much cheese as required, and season with pepper and a little mustard to taste. Good Cheddar is very nice. Place a little milk in a double saucepan over the fire (about two or three tablespoonfuls). Do not let the water in the outer saucepan touch the inner one if it boils, or it will quickly over-heat the cheese and make it tough and stringy. Have a slice of toast ready on which a little butter may be put if liked. Put the grated cheese into the milk and stir it until melted only, and serve on the toast immediately.

N.B.—If the cheese be put into the saucepan and left at a very low temperature for a longer time, it will be nicer than if done the quicker way. The chief thing is to melt the cheese and get it warm without heating it more than is necessary. A beaten egg added to this and baked before the fire in a Dutch oven makes a crisp dainty dish.

22. ANCHOVY EGGS.

Anon.

3 Eggs.	Pepper.
1 Teaspoonful Anchovy Sauce.	Salt.
1 oz. Butter.	

Boil the eggs hard ; when cold, shell them and cut in half lengthways ; take out the yolks and add anchovy, pepper, salt, and butter ; beat all together and replace in the white. These eggs can be eaten either hot or cold, and should be served on fried rounds of bread or buttered toast.

23. SAVOURY EGGS.

Miss H. Peet,

Newark.

Hard boil 3 new-laid eggs ; cut in halves carefully ; take out the yolks, and put them in a mortar with some potted kipper or boned sardines, and a little butter ; pound well. Make it into 6 round balls and put one in each of the half whites ; put some whipped cream into a small forcing bag with a rose-pipe and ornament round the edge of the whites, and serve.

SAVOURIES.

24. PIGEON PIE.

Mrs. Richards,

Newark.

2 Pigeons.

Salt and pepper to taste.

$\frac{1}{2}$ lb. Beef Steak.

1 Teacupful of Stock.

1 Hard-boiled Egg.

Clean the pigeons; dip the feet in boiling water and remove the outer skin. Then cut off the feet and claws. Cut straight through the breast and if large enough across again.

Cut the steak into thin strips; roll each one up and dredge with flour. Arrange in pie dish with the joints of pigeon, the hard boiled egg cut into quarters. Brush the edge, put a narrow strip of pastry round the dish edge, pour the stock over the ingredients and cover with a lid of pastry.

Decorate with pastry leaves. Place the feet of pigeons sticking out of lid and brush pastry over with beaten egg.

Cook in a quick oven, $1\frac{1}{2}$ hours.

25. A BREAKFAST DISH.

Mrs. Leak,

York.

Melt a piece of butter (about the size of a walnut) in a pan; slice tomatoes and put to butter; cook over slow fire 15 minutes, then break in 2 eggs, and stir till the mixture is curdled. Pile on buttered toast, and serve hot.

26. SAVOURY PIE.

Anon,

Newark.

$\frac{1}{2}$ lb. Cold Meat.

1 Small Onion.

$\frac{1}{4}$ pint Stock.

Few brown Crumbs.

$\frac{1}{2}$ lb. Potatoes.

Pepper and Salt.

3 or 4 Tomatoes, or half a tin.

Slice the meat, potatoes, and tomatoes, chop the onion finely, put alternate layers of meat, tomato, and potato (keeping potatoes for the top) into a greased pie-dish. Sprinkle the onion, pepper, and salt between the layers, pour over the stock, sift the top with browned crumbs. Bake half-an-hour in a hot oven.

SAVOURIES.

27. DAINTY VEAL FILLETS.

Mrs. J. W. Oldham,

Newark.

$\frac{1}{2}$ lb. Veal Cutlets.

1 Small Onion.

Pepper.

Salt.

2 Eggs.

Bread Crumbs.

Butter or Dripping for frying.

6 Rashers of Bacon.

Flour and Butter to thicken.

1 Lemon.

Put $\frac{1}{2}$ pint of boiling water in a stew-pan, season with pepper, salt, pinch of herbs, and the onion cut in slices. Next cut the meat into about 8 little fillets; season, dip into beaten egg, and bread crumbs, and fry in boiling fat to a rich brown. Dish up with the fried rashers of bacon made into neat little rolls. Thicken the gravy with butter rolled in flour, add a little browning, and lemon juice. Boil up and pour round, not over, the veal. Garnish with parsley and cut lemon. Time $1\frac{1}{2}$ hours. Enough for 3 or 4 persons.

28. INDIAN SANDWICHES.

Mrs. Stoddart,

Nottingham.

Take a little cold game, chicken, ham, or tongue, 3 ozs. anchovies (boned) or a little sauce will do. Mince the meat and add 2 tablespoonfuls of white sauce and a little curry powder. Put into a saucepan and boil a few minutes; add a squeeze of lemon. Fry some small rounds, or squares of bread, allowing double the number required; put the mixture between them; mix a little grated cheese with butter and spread on the top of each sandwich. Put in the oven to get very hot, and serve.

29. SAVOURY TOMATOES.

Mrs. H. S. Whiles,

Newark.

$\frac{1}{2}$ lb. Tomatoes.

4 Tablespoonfuls Bread Crumbs.

2 oz. Butter.

Pepper and Salt.

Put in a greased dish a layer of tomatoes, and over these a layer of crumbs. Season between each layer with pepper and salt, repeat until tomatoes and crumbs are all used, keeping crumbs for the top, over which put the butter, broken up into small pieces. Bake in a moderate oven half-an-hour.

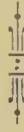
HUTCHINGS'

COOK MORE FOOD WITH LESS
TROUBLE OR COST OF
FUEL THAN ANY OTHER METHOD.

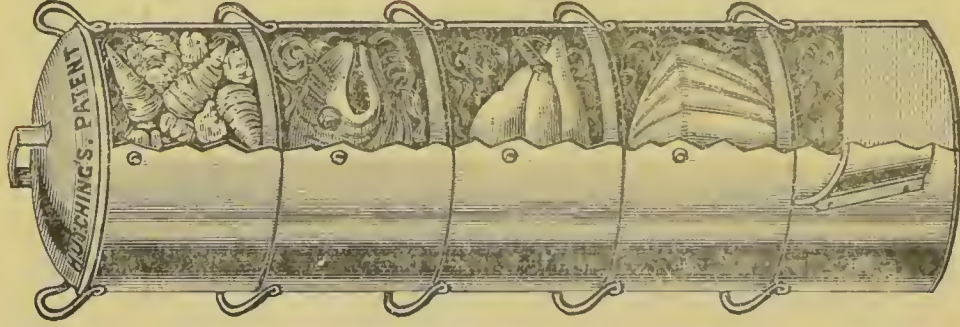


ADVANTAGES.

THE Food cannot burn or boil over, requires no watching or stirring. Each compartment being Separate and Distinct, one or more Cookers may be used. As it cooks as thoroughly in the Top as Bottom compartment, a whole dinner may be cooked at once, without in the slightest degree mingling the flavours. Each compartment is fitted with a Steam Check Valve, by closing which any portion of the dinner is prevented from being over cooked, but is kept Hot by the steam in the pipe and compartment above and below it. After cooking is finished there is hot water in the boiler for washing up.

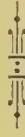


With each Cooker is sent printed directions
and Cook's Time Table.



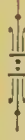
STEAMERS.

USED ON ANY GAS STOVE, GRILLER,
BOILING RING BURNER,
COAL RANGE OR OIL STOVE.



PRICES.

SIZE.	Capacity each Vessel.	Boiler, Cover, 2 Cookers, and Strainer.	Extra Cookers.	Extra Strainer
ROUND.	3-qts.	8/6	2/6	6d.
9-in. dia	6 "	13/0	4/0	7d.
11 " "	10 "	19/6	6/0	1/3
13 " "				
OVAL.				
11-in. dia.	6 "	15/6	4/6	1/3
13 " "	8 "	19/6	6/0	1/3
15 " "	12 "	27/0	8/3	1/6



Patentee and Sole Manufacturer:

Geo. J. Hutchings, 116, Blackfriar's Road,
LONDON, S.E.

SAVOURIES.

30. VEAL OLIVES.

Mrs. W. O. Quibell,

Newark.

2 ozs. of finely-chopped suet, 4 tablespoonfuls of bread crumbs, 1 tablespoonful of chopped parsley; mix with one egg, season well with pepper and salt, and a little lemon juice.

Cut the veal into nice thin slices, beat and fill with stuffing, roll, and tie up. Put 2 oz. butter into frying-pan and brown the olives. Put 1 oz. flour into a basin and moisten and rub smooth, add half-pint water, one dessertspoonful of mushroom ketchup, and one dessertspoonful of Worcester sauce, put into saucepan and stir olives till it boils. Take off and stew gently for $1\frac{1}{2}$ hours. Serve with fried bacon and lemon.

31. VEAL CAKE.

Mrs. Herrod,

Wisbech.

Freshly-cooked Veal.

2 Hard-boiled Eggs.

Some good strong Gravy, made from clear stock if possible, with a little gelatine dissolved in it to set it.

Finely-grated rind of Lemon.

A little Cooked Ham.

2 Tablespoonfuls Mixed Herbs.

Pepper and Salt.

Put into a mould small pieces (not slices) of the veal and ham, with slices of eggs and a little of the herbs in between, season with salt and pepper, and fill up with the gravy to nearly the top, adding more gravy during the cooking to prevent the meat becoming dry, and when done completely cover with gravy and set to cool. Bake in oven half to threequarters of an hour.

32. HAM TOAST.

Mrs. W. E. Knight,

Newark,

Six or seven small rounds of bread cut with cutter and toasted on griller. Butter them. Put in a saucepan 1 oz. of butter, $\frac{1}{4}$ lb. of finely-chopped boiled ham, 1 tablespoonful of bread crumbs, 1 tablespoonful of cream, 2 eggs well beaten, a pinch of cayenne, nutmeg, and salt. Stir all over the fire until thick, pile on the rounds of toast, and serve very hot.

SAVOURIES.

33. CHICKEN CUTLETS.

Mrs. H. Holmes,

Nafferton.

6 oz. Cold Cooked Chicken.

Lemon Juice.

2 oz. Cold Ham.

$\frac{1}{2}$ Teaspoonful Salt.

6 Button Mushrooms.

$\frac{1}{4}$ " Pepper.

1 oz. Butter.

Pinch Cayenne.

1 oz. Flour.

1 Beaten Egg.

$\frac{1}{2}$ pint Milk or White Stock. or both.

Bread Crumbs.

1 Tablespoonful Cream.

Bath of Fat.

Chop the chicken, ham, and mushrooms together, make the binding sauce and add the meat to it; add seasonings and cream. Turn the mixture on to a cold plate. Smooth it over and leave to get cold. Divide into eight cutlets, shape them nicely; egg and crumb them, and fry in boiling bath of fat.

BINDING SAUCE FOR ABOVE.

Melt the butter, add the flour smoothly, stir in the milk slowly and well, then the lemon juice. Boil two minutes; add meat, &c., as above.

34. TOAD IN THE HOLE.

Mrs. Belton,

Boston.

1 lb. Sausages,

1 teaspoonful Baking Powder,

2 Eggs,

1 pint Milk,

2 ozs. good Beef Dripping,

A little Salt,

6 ozs. Flour.

Make a batter of the flour, milk, and eggs; let it stand 2 hours before cooking; steam the sausages for 5 minutes; put dripping into pie dish in hot oven; when it boils pour in batter and add sausages. Bake from $\frac{3}{4}$ to 1 hour. If preferred kidneys or steak cut into dice may be substituted for sausages.

35. BEEF BALLS.

Mrs. Wallis,

Long Eaton.

1 $\frac{1}{2}$ lbs. Beef Steak,

Salt, Pepper,

Bread Crumbs,

1 Egg.

Mince finely and make up into balls, fry in butter, then simmer in a little stock for about 20 minutes. A little chopped parsley, thyme, and lemon-peel can be added if liked.

SAVOURIES.

36. BEEF ROLL.

Mrs. E. E. Oldham,

Newark.

1½ lbs. Lean Beef Steak.	½ oz. of Seasoning.
6 oz. Ham or Bacon.	1 Egg beaten thoroughly
6 oz. Bread Crumbs.	to mix.

After the meat is cut into small pieces put through a mincing machine ; mix all the ingredients together in a bowl, turn out on to a board and roll like a jam pudding, put very firmly in a cloth, tie both ends well and boil from 3 to 4 hours slowly, take it out of pan but do not take it out of the cloth until next day, then glaze with beef glazing.

37. TENDER STEAK.

Mrs. Thomas,

Saltburn.

Put a steak into a saucepan that has a tight fitting lid, with a piece of butter and a little salt and pepper. Firmly close the lid and allow the steak to stew gently. When brown on one side turn the steak over and let the other side brown. The saucepan must be uncovered as little as possible to prevent the goodness evaporating. Onions can be stewed with steak if liked. Time 1½ hours or longer.

38. MIRITON OF COLD MEAT.

Mrs. Brett,

Bleasby.

Chop fine any cold meat with a little ham or bacon if liked, mix it with a thick slice of bread boiled in milk in which an onion or two have been cooked ; bind together with an egg or a little flour, season well with salt and pepper and a little ground mace or nutmeg. Bake in a tin mould, turn out when browned and serve with good gravy in a tureen, if put on the dish it will soak into the mould.

39. STEAMED MEAT.

(TO TAKE THE PLACE OF TINNED MEAT.)

Mrs. McFee,

Rothsay.

1 lb. Rump Steak.
1 lb. Pork Ham.
1 lb. Bread Crumbs.

4 Eggs. Small tablespoonful Salt.
Teaspoonful Jamaica Pepper.
 $\frac{1}{2}$ Teaspoonful white pepper.

Mince steak and ham very finely together, mix bread crumbs and seasoning, add to mince, and knead all together with eggs well beaten, put in a buttered mould, and steam for three hours ; turn out, and serve either hot or cold.

40. EGGS IN SAVOURY JELLY.

"Lemco,"

London.

5 Eggs.
1 oz. Leaf Gelatine,
1 Teaspoonful Lemco.
A little Lemon Juice.

1 Dessertspoonful Mushroom Ketchup.
Pepper. Salt.
1 Teaspoonful Tarragon Vinegar.
Mustard and Cress.

Hard boil the eggs, shell and cut into rings. Dissolve the gelatine in a pint of hot water, stir in the Lemco, lemon juice, pepper, salt, and Tarragon vinegar. Pour enough of this mixture into a well wetted mould to well cover the bottom ; when this has set and will bear the weight of the egg rings place them on it, season, and scatter a little mustard and cress over, or tiny sprigs of fresh parsley ; pour over top more jelly, and when this is set repeat process until the mould is full, taking care to add the jelly between each layer of eggs, and to well fill up the shape. Stand in a cool place, and when quite firm turn out, garnish with parsley, and serve with a thick Mayonnaise sauce.

41. POTTED MEAT.

Mrs. E. Hine,

Newark.

1 lb. Beef (Round Steak).
 $\frac{1}{4}$ lb. Butter.

6 Peppercorns. Cayenne Pepper.
1 Tablespoonful Anchovy.

No water ; stew one hour or longer.



PUDDINGS & PASTRY.



PUDDINGS AND PASTRY.

42. MYSTERIOUS PUDDING.

Miss Clarke,

Norwell.

3 Eggs and their weight in Flour, Butter, and Sugar.
3 tablespoonfuls Raspberry Jam,
1 teaspoonful Baking Powder,

Beat the butter to a cream; add sugar and eggs well beaten; sift in the flour, and mix well with the jam; lastly, add the baking powder. Pour into a buttered mould, which should not be full, and steam for 3 hours. Serve with boiled custard.

If a more economical pudding is desired suet may be substituted for butter.

43. AUNT MARGARET'S PUDDING.

Mrs. Millns,

Collingham.

2 ozs. of Lard or Butter.	$\frac{1}{2}$ Teaspoonful Baking Powder.
$\frac{1}{4}$ lb. Flour.	1 Egg. Flavour to taste.
2 Tablespoonfuls Sugar.	Jam.

Rub the lard or butter into the flour, mix well together; mix into crumbs with egg. Butter a mould and put in a layer of ingredients and a layer of jam. Steam 2 hours, and serve with plain sauce.

44. STEAMED SULTANA PUDDING.

Mrs. S. Ellis,

Newark.

4 oz. Flour.	$1\frac{1}{2}$ Teaspoonfuls Carbonate of Soda.
1 oz. Rice Flour.	$2\frac{1}{2}$ oz. Suet.
$1\frac{1}{2}$ oz. Brown Sugar.	3 or 4 oz. Sultanas.
1 Tablespoonful Golden Syrup.	Nutmeg to taste.

Steam two hours, and serve with plain sweet sauce. These quantities may be doubled, and made into three or four puddings, as it will keep any length of time if treated as Christmas pudding when first made.

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PUDDINGS AND PASTRY.

45. DIPLOMATIC PUDDING.

M. N.

Newark.

$\frac{1}{2}$ pint Lemon Jelly,	6 Ratafias,
1 pint Milk,	3 ozs. Castor Sugar.
4 Yolks of Eggs,	Pistachio Nuts,
$\frac{1}{2}$ oz. Swinburne's Gelatine,	Almond flavouring.
2 Sponge Cakes,	

Melt jelly in warm water; cover gelatine with milk, then dissolve over a slow heat; keep it warm. Beat the eggs with sugar, add remainder of milk, and stir over a fire until it thickens. Flavour with a few drops almond essence, and mix with dissolved gelatine. Crumble the ratafias and cut sponge cakes in slices; pour custard over it and leave to soak. Wet a mould and run a little of the lemon jelly over the bottom and sides; let it set. Throw some pistachio nuts into boiling water when their skin will peel off easily; chop them finely. The nuts are to form a border round the bottom of the mould, and will look like moss when turned out. Sprinkle them on as evenly as possible and set them on with a little more jelly, use spoon and do not disarrange pistachios. When the last layer of jelly is quite still, turn the soaked cakes into mould. Set in a cool place till next day.

46. BACHELOR'S PUDDING.

Miss F. Johnson,

Newark.

4 ozs. Grated Bread.	2 Apples.
4 ozs. Currants.	3 Eggs.
2 ozs. Sugar.	Few drops Essence of Lemon.

Pare, core, and chop the apples finely; add the currants, bread crumbs, and sugar; beat the eggs and add the flavouring, then mix all well together and put in a buttered basin. Tie a cloth over this, and boil three hours.

47. BETSY PUDDING.

B.B.,

Newark.

$\frac{1}{2}$ lb. Flour.	Small Teacupful Jam or Treacle.
$\frac{1}{4}$ lb. Suet (very fine).	1 Egg.
1 Teaspoonful Baking Powder.	Enough milk to make a stiff batter.

Steam for not less than two hours. Serve with sauce.

PUDDINGS AND PASTRY.

48. LONDON PUDDING.

Mrs. Morton.

Newark.

Line a pie-dish with good puff-paste ; put a good layer of apricot jam at the bottom of the dish, then some sponge cakes at top of jam ; then make the following mixture :—Mix one tablespoonful of flour with a piece of butter, and sweeten it well ; hot $\frac{1}{4}$ -pint of milk ; pour to the flour and boil. When boiled mix in the yolks of three eggs, pour it over the sponge cakes, and bake ; whisk the whites of egg to a stiff froth, spread on the top, and put in the oven to set.

49. CRACKER PUDDING.

(AMERICAN RECIPE.)

Mrs. Z. Johnson,

Newark.

1 Cupful Cracker Crumbs.

2 Tablespoonfuls Sugar.

$\frac{1}{4}$ lb. Beef Suet.

3 Cups of Milk.

3 Eggs.

$\frac{1}{2}$ Teaspoonful Salt.

Chop the suet very fine and beat the eggs ; while doing this let the cracker crumbs be soaking in the milk. Mix the eggs and sugar with the cracker, and then the suet and salt, and work to a smooth paste. Bake in a buttered pie-dish for threequarters of an hour. Serve with fruit sauce or stewed fruit.

50. PINE-APPLE PUDDING.

Mrs. Rowson,

Ayr.

2 ozs. Butter.

2 Eggs.

2 ozs. Flour.

1 small tin of Pine-apple Chunks.

2 ozs. Sugar

2 Teacupfuls of Milk.

Arrange the chunks in a pie-dish ; mix the yolks of the eggs with the sugar and pine-apple juice ; melt butter in a pan and add flour gradually ; then the milk ; let boil for three minutes, stirring all the time ; add sugar, juice, eggs ; and as soon as it thickens, pour over chunks. Put the pudding in the oven to heat through, and then leave to cool ; beat up the whites of eggs stiffly, and cover top of pudding with them.

PUDDINGS AND PASTRY.

51. CASTLE PUDDING.

Miss Brown,

Ilkley.

$\frac{1}{4}$ oz. Brown & Polson's Paisley Flour.

2 Eggs, and their weight in Butter, Sugar, and Flour.

Cream butter and sugar, beat in the eggs, and stir in the flour and Paisley flour, well mixed together. Bake in hot oven for twenty minutes. Serve with sauce.

52. ALEXANDRA PUDDING.

Mrs. Houghton,

London,

Line a pie-dish with puff-paste, and cover the bottom with stewed apples, or any kind of jam. Mix three large spoons of stale bread crumbs with the same quantity of castor sugar, and juice of one lemon, with the rind grated; mix well all together, and add a teacupful of milk and two well-beaten eggs. When all have been well-beaten together, pour it into the dish over the apple, and bake for about half-hour in a moderate oven.

53. NEWARK PUDDING.

N.E.,

Newark.

1 Pint of Milk. 2 Eggs.

1 Tablespoonful Melted Butter.

1 Tablespoonful Ground Rice.

$\frac{1}{4}$ Teaspoonful Carbonate Soda.

$\frac{1}{4}$ lb. Raisins, stoned and cut in two.

Sugar, and Vanilla flavouring

$\frac{1}{2}$ Cup of Bread-crumbs soaked in
half-pint of Milk.

to taste.

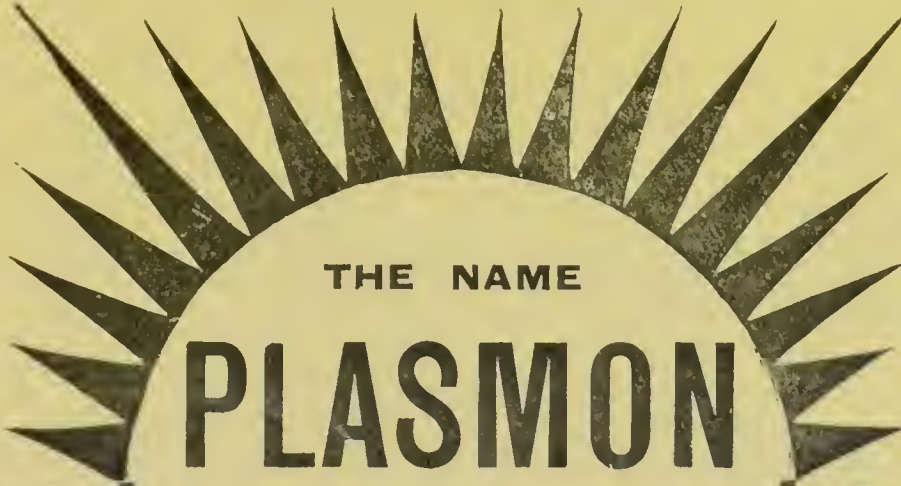
Beat the yolks light, add the soaked crumbs and milk; stir to a smooth batter; add the rice, wetting first with a little cold milk; add the rest of the milk, seasoning, butter, raisins, and a tablespoonful of sugar; lastly, the whites well whisked. Put in a buttered dish and bake one hour; turn out, and serve with sweet sauce.

54. FIG PUDDING.

Miss D. Butt,

Coventry.

Soak 1-lb. of bread in enough milk to cover it. Cut 1-lb. of figs in small pieces, $\frac{1}{2}$ -lb. suet, three eggs well beaten, $\frac{1}{2}$ -lb. sugar. Mix all together. Boil 2 or 3 hours. This will make two small puddings.



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PUDDINGS AND PASTRY.

55. MEAT PUDDING.

Mrs. Mills,

Manchester.

Line the pudding basin with suet crust; 1-lb. of beef skirt, a small piece liver, and melt; flavour with onion to taste; sprinkle a little flour, fill the basin three-parts full with water; season with pepper and salt. Boil two hours.

56. SPONGE PUDDING.

Mrs. J. C. Kew,

Newark.

$\frac{1}{2}$ lb. Flour.

2 Eggs.

$\frac{1}{4}$ lb. Lard.

About Half-teaspoonful milk

2 Teaspoonfuls Baking Powder. 2 Tablespoonfuls Sugar.

Rub lard into flour, stir in sugar and baking powder; beat eggs and add milk; mix to dry ingredients to form a stiff batter; grease a basin, put jam at the bottom, then put in the mixture. Steam two hours.

57. CANARY PUDDING.

Mrs. Warburton,

Newark.

The weight of 3 Eggs in Sugar and Butter.

The weight of 2 Eggs in Flour.

The rind of 1 small Lemon. 3 Eggs.

Melt the butter, but do not allow it to boil; add the sugar and finely-minced lemon peel; gradually dredge in the flour; keep the mixture well stirred; whisk the eggs and add to the pudding; beat all the ingredients until thoroughly blended, and put them into a buttered mould or basin; boil for two hours, and serve with sweet sauce. Sufficient for four or five persons.

58. PLAIN PLUM PUDDING.

(No EGGS OR MILK.)

Mrs. Marriott,

Fiskerton.

$\frac{1}{2}$ lb. Flour.

1 large Teaspoonful Treacle.

$\frac{1}{4}$ lb. Raisins.

$\frac{1}{4}$ pint Cold Water.

$\frac{1}{4}$ lb. Currants.

Lemon Peel and Flavouring.

$\frac{1}{4}$ lb. Suet,

Mix all together. Steam well.

PUDDINGS AND PASTRY.

59. CORNISH PASTIES.

Some plain, short Crust.	$\frac{1}{2}$ Teaspoonful finely-minced Onion.
$\frac{1}{4}$ lb. Beef Steak or Skirt.	Pepper and Salt.
$\frac{1}{4}$ lb. Potatoes.	Onion.

Cut the meat and potatoes into small dice and mix together with the onion, pepper, and salt. Roll out the pastry, and stamp out into rather large circles. Place a small heap of the mixture in the middle of each. Wet the edges of the pastry well, and double it, bringing to the top. Bake in a quick oven for $\frac{3}{4}$ hour.

Other meats are suitable—chicken and ham, sausage, &c., the vegetables are then omitted.

60. RAINBOW PUDDING.

Mrs. Pennington,

Collingham.

4 ozs. Butter.	$\frac{1}{2}$ Teaspoonful Baking Powder.
4 ozs. Sugar.	2 Eggs. A little Milk.
5 ozs. Flour.	Vanilla flavouring.

Cream butter and sugar; add eggs, flour, baking powder, and milk. Divide into five basins, and use the following colourings.—Cochineal, brown (using chocolate powder), heliotrope, and green; put in alternate spoonfuls into a buttered mould, and steam $1\frac{1}{2}$ hours.

61. MARMALADE PUDDING.

Mrs. Richmond,

Newark.

$\frac{1}{4}$ lb. Suet.	$\frac{1}{4}$ lb. Marmalade.
$\frac{1}{4}$ lb. Bread-crumbs.	$\frac{1}{4}$ lb. Sugar. 4 Eggs.

Place in a basin—suet (finely chopped), bread crumbs, marmalade, and sugar; stir and mix well together. Beat eggs to a froth, and gradually mix with the other ingredients; put in a buttered mould or basin. Tie down with floured cloth and boil for 2 hours. When turned out, strew fine sifted sugar over the top.

This pudding will look very pretty if stoned raisins are tastefully arranged before the mixture is poured in.

PUDDINGS AND PASTRY.

62. BLACK SPONGE PUDDING.

Mrs. Cade,

Bardney.

2 Eggs, their weight in Butter
and Flour.

2 Tablespoonfuls Raspberry Jam.
1 Teaspoonful Carbonate of Soda.

2 Tablespoonfuls Sugar.

Mix all well together, adding soda last. Boil two hours.

63. LEMON PUDDING.

Mrs. Davenport,

Knapthorpe.

2 Teacupfuls of Flour.
1 Teacupful Castor Sugar.
1 Teacupful Milk.
2 ozs. Butter.

Rind of 1 Lemon, grated.
1 Teaspoonful Baking Powder.
2 Eggs.

Put the butter in the flour, then add sugar, rind of lemon, milk, and the eggs well beaten. Bake in a buttered dish in a moderate oven. When done, turn out and serve with custard.

64. BANANA ROLLS.

Mrs. Salmon.

London.

$\frac{1}{4}$ lb. Flour. Salt.
2 oz. Butter. Little Cold Water.
Yolk of one Egg. Bananas, Jam.

Rub butter into flour, add salt and yolk of egg. Mix with a little water, and knead into a firm paste; roll out as thinly as possible, and cut into oblong shapes. Remove skin and split bananas lengthwise; spread each half with preserve (raspberry preferred), and lay the halves together again. Cover with pastry, and bake in a moderate oven.

65. "KISS ME QUICK" PUDDING.

Miss G. Pearson,

Newark.

1 Breakfastcupful Flour. $\frac{1}{2}$ Teaspoonful Ginger.
1 Teacupful Fine Sugar. 1 small Teaspoonful Carbonate of Soda.
1 oz. Butter (rubbed in). 2 Tablespoonfuls of Jam.
1 Egg $\frac{1}{2}$ Teacupful Milk. Salt.

Steam three hours and serve with sauce.

66. PATRIOTIC PUDDING.

Mrs. Baines,

Newark.

Take 2 ozs. of lard and butter mixed, and two tablespoonfuls of white sugar, beat to a cream; add one egg well-beaten, then stir in three tablespoonfuls of flour, one of ground rice, a small teaspoonful of baking powder, and enough milk to make a batter that will just pour. Put into a buttered basin, steam one hour, and serve with sweet sauce.

67. COCOANUT TART.

Mrs. J. Sills,

Newark.

1 Cupful Dessicated Cocoanut.	$\frac{1}{2}$ lb. Butter.	1 Egg.
1 " Granulated Sugar.	Little Milk and Salt.	

Beat all together; line some patty pans with good pastry and fill with the mixture. Bake in a nice sharp oven.

68. IRIS PUDDING.

Mrs. H. Holmes,

Nafferton.

$\frac{1}{2}$ lb. Flour.	Little Grated Lemon Rind.
2 oz. Butter.	2 Teaspoonfuls Grated Chocolate.
2 oz. Castor Sugar.	$\frac{1}{2}$ Teaspoonful Essence of Vanilla.
2 Eggs.	1 " Baking Powder. Cochineal.

Beat the sugar and butter together with a wooden spoon until creamy, break in an egg and beat well, then another and beat well; add the flour by degrees, stir in the baking powder, and a pinch of salt. Take two small basins and put one-third of the mixture into each; flavour one-third with lemon rind, another one-third with vanilla and chocolate, and put the cochineal into the remaining one-third. Grease a basin well and put a piece of greased paper one inch bigger than the basin, all round it. Drop the three mixtures one after the other, or alternately, into the prepared basin. Steam for one hour.

It should turn out in coloured stripes. Serve with sherry sauce, or any other sauce preferred.

PUDDINGS AND PASTRY.

69. LLAMBERRIS PUDDING.

Mrs. O. Quibell,

Newark.

Two eggs and their weight in flour, suet, and moist sugar.

Two tablespoonfuls jam.

One small teacupful carbonate of soda. *Spice*

Steam 2 hours.

70. SPONGE PUDDING.

Mrs. Willows

Bawtry.

$\frac{1}{2}$ lb. Flour.

2 Eggs.

$\frac{1}{4}$ lb. Lard.

1 Teaspoonful Baking Powder.

1 Teacupful Sugar.

Little Milk.

Rub the lard into the flour, add sugar, and eggs beaten in a little milk, and baking powder. Butter a good sized basin, put jam at the bottom and pour in the ingredients. Steam $1\frac{1}{2}$ hours and serve with cup-custard.

71. SPANISH PUDDING.

Mrs. W. E. Knight,

Newark.

$\frac{1}{4}$ lb. Butter.

3 Eggs.

$\frac{1}{4}$ lb. Sugar.

2 ozs. Chopped Citron.

$\frac{1}{2}$ lb. Flour.

Grated rind of 1 good-sized Orange.

Strain the juice of half the orange (if not very juicy, the whole.) Beat the butter to a cream; add the sugar. Beat the eggs separately and then add the flour and eggs alternately to sugar and butter, beating all well. Add the orange rind and citron, and lastly the orange juice. Beat well and pour into a greased mould ornamented with dried cherries or stoned raisins, and steam for a good $1\frac{1}{4}$ hours.

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PUDDINGS AND PASTRY.

72. GRATED APPLE PUDDING.

Mrs. W. Alcock,

Mansfield.

4 large Apples, Grated.

Rind and juice of a Lemon.

4 Eggs, well-beaten. Slice of Butter.

Sugar to taste.

Cut the butter in pieces and place amongst the apples. Line a dish with puff paste and bake $\frac{1}{2}$ -hour in a moderate oven.

73. WAKEFIELD PUDDING.

Miss Knight,

Newark.

4 Stalks Rhubarb.

1 Thick Slice of Bread.

3 oz. Brown Sugar.

1 Tablespoonful Corn Flour.

$\frac{1}{2}$ pint Milk.

A little Lemon Rind and Grated

$\frac{1}{2}$ pint Cold Water.

Ginger.

Wipe and cut up the rhubarb into lengths about $1\frac{1}{2}$ -inches long, put into a saucepan with the water, set over a gentle heat and stew until the rhubarb is tender; add two tablespoonfuls of the sugar and a little grated ginger; cut the bread into strips, put a layer at the bottom of the dish, then a layer crosswise on the top; pour over some of the fruit and juice, then another layer of bread and fruit until the dish is nearly full; set aside to soak and cool; meanwhile prepare a custard as follows:—Mix the cornflour with a little of the milk, add the sugar (one tablespoonful) and lemon rind; boil the remainder of the milk and pour over the cornflour, etc. Pour back into the saucepan and stir until thick; pour over the pudding, and serve cold.

74. GINGER PUDDING.

Mrs. Tomlinson,

Barton-on-Humber.

6 ozs. Suet. 6 ozs. Bread-crumbs.

1 Teaspoonful Ginger.

1 Teacupful Flour.

1 " Baking Powder.

1 Teacupful Warm Treacle.

Pinch of Salt.

Steam for three hours.

PUDDINGS AND PASTRY.

75. CHEESE PUDDING.

Mrs. Tomlinson,

Barton-on-Humber.

$\frac{3}{4}$ Teaspoonful Bread Crumbs.

1 Egg.

$\frac{3}{4}$ " Grated Cheese.

Lump of Butter.

$\frac{1}{2}$ pint Milk.

Pepper and Salt to taste.

Boil the milk and pour on the bread-crumbs, then the butter (melted), afterwards the cheese, pepper, and salt; add the yolk of one egg beaten separate; whip the white and put in, mix well together and put in a slow oven. Sufficient for a half-pint dish. Cheese near the rind is best.

76. FELEXSTONE TART.

Mrs. Tomlinson,

Barton-on-Humber.

$\frac{1}{2}$ lb. Cornflour. $\frac{1}{2}$ lb. Flour.

1 Tablespoonful Castor Sugar.

1 Teaspoonful Baking Powder.

$\frac{1}{2}$ pint of Milk.

3 ozs. Butter.

Yolk of 1 Egg.

Mix all together and make into dough as for pastry, roll out (not too thin) and bake on a plate or open tin, prick centre to prevent rising; when cooked fill centre with stewed fruit or jam. Whip white of egg to stiff froth with a little castor sugar and lay on the top, put in oven to brown.

77. SPONGE PUDDING.

Miss Blatherwick,

Blidworth.

4 Eggs and their weight in Butter and Sifted Sugar;
half their weight in Flour.

Beat the butter to a cream, add sugar and eggs, lastly the flour; mix well together and bake 20 minutes. This will make eight cups. 2 oz. ground sweet almonds and a little lemon or orange candied-peel is an improvement. Serve with custard or wine sauce.

PUDDINGS AND PASTRY.

78. WAFER PUDDINGS.

Mrs. Dixon,

Gringley-on-the-Hill.

1½ oz. of Butter.

2 Eggs.

2 ozs. Flour.

½ pint Milk.

Work the butter into the flour, and beat eggs and milk to them. Have ready six saucers well-buttered, pour a part of mixture into each, and put at once into the oven. Bake a delicate brown colour. When done turn out, spread with jam, and fold over like a pasty. Serve hot.

79. BROWN PUDDING.

B.E.C.,

Newark.

2 Eggs, and their weight in Flour, Butter, and Sugar.

1 small Teaspoonful of Salt.

½ Teaspoonful Carbonate of Soda.

2 Tablespoonfuls of Jam (Raspberry, Red Currant,
or Strawberry).

Mix all well together, and steam for three hours. Serve with sweet sauce.

80. BACHELOR'S PUDDING.

Miss F. E. Dixon,

Gringley-on-the-Hill

4 ozs. Grated Bread.

2 ozs. Sugar.

4 ozs. Currants.

3 Eggs.

4 ozs. Apples (when minced). A little Grated Nutmeg, and
Lemon Juice.

Pare, core, and mince apples very finely, add other ingredients, beat all well together; steam in buttered mould for three hours. Sufficient for four or five people.

81. PUZZLE PUDDING.

Mrs. H. K. Dixon,

Gringley-on-the-Hill.

6 Tablespoonfuls Flour.

3 ozs. Suet.

3 " Sugar.

1 Teaspoonful Carbonate of Soda.

3 " Sultanas.

Pour over one breakfastcupful of boiling milk. Mix, and steam 2 or 3 hours. Serve with sweet sauce.

PUDDINGS AND PASTRY.

82. BACHELOR'S PUDDING.

Miss Smith,

Newark.

2 ozs. Bread-crumbs.	2 ozs. Sultanas.
$\frac{1}{2}$ Teaspoonful Baking Powder.	2ozs. Sugar.
2 ozs. Flour.	$\frac{1}{2}$ Teaspoonful Ground Ginger.
2 ozs. Chopped Suet. 1 Egg.	2 or 3 Tablespoonfuls of Milk.

Mix all the dry ingredients together, add egg, and milk ; put into a greased basin, cover with paper and steam $1\frac{1}{2}$ hours. Turn out and serve with sweet sauce.

83. SAGO PLUM PUDDING.

Mrs. Bond,

Newark.

1 Breakfastcup Raisins.	$\frac{1}{2}$ pint Milk.
1 " Sugar.	$\frac{1}{2}$ oz. Butter.
1 " Bread-crumbs.	$\frac{1}{2}$ Teaspoonful Carbonate of Soda.
4 Tablespoonfuls Small Sago.	A little Grated Rind of Lemon.

Soak the sago in the milk one hour, then mix all well together, dissolve the soda in a little of the milk and stir in at the last ; steam in a buttered mould from two to three hours. Serve with white sauce.

84. PLUM PUDDING WITHOUT EGGS.

Mrs. E. B. Freeman,

Harrogate.

$\frac{1}{4}$ lb. Flour.	Pinch of Salt.
$\frac{1}{4}$ lb. Bread Crumbs	Little Nutmeg.
$\frac{1}{4}$ lb. Suet,	2 Teaspoonfuls of Baking
$\frac{1}{4}$ lb. Currants.	Powder.

Moisten with treacle and a very little milk. Boil or steam for three hours.

85. SCOTCH PUDDING.

Mrs. W. Lee,

Newark.

$\frac{1}{4}$ lb. Raisins.	2 ozs. Ground Rice.
$\frac{1}{4}$ lb. Currants.	1 oz. Citron.
$\frac{1}{4}$ lb. Suet.	$\frac{1}{4}$ lb. Bread Crumbs.
$\frac{1}{4}$ lb. Flour.	3 Eggs.

Mix well and boil five hours.

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nut.

Strays' Special Baking Powder.
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PUDDINGS AND PASTRY.

86. CHRISTMAS PUDDING.

Mrs. Fleetwood,

London.

3½ lbs. Stoned Raisins.	1½ lbs. Bread-crumbs.
4 lbs. Currants.	1 Nutmeg.
2 lbs. Sultanas.	1 lb. Sugar.
1 lb. Mixed Peel.	A little chopped Lemon Peel.
2 lbs. Suet.	20 drops of Ratifia Essence.
1 lb. Flour.	1½ pints of Milk. 10 Eggs.

Boil eight or ten hours; it can be divided into six good-sized puddings.

87. APPLE CHARLOTTE.

Mrs. R. Halsall,

Southport.

Butter a pudding dish and line well with bread-crumbs, cut apples to about half fill the dish, add two tablespoonfuls of sugar, three small pieces of butter (about the size of marbles), fill up to the top with apple, and cover well with bread-crumbs. Bake about one hour in a moderate oven, and turn out to serve on a dish.

88. XMAS. PUDDING.

Mrs. E. Blagg,

Newark.

1 lb. Currants.	½ lb. Sultana Raisins.
1 lb. Raisins.	2 ozs. Lemon Peel.
1 lb. Sugar.	6 Fresh Eggs.
1 lb. Bread-crumbs.	A little Nutmeg. A little Flour.

Mix together and boil four hours.

89. CITRON CHEESECAKE.

Mrs. J. Alcock,

Mansfield.

3 ozs. Citron.	3 ozs. Butter.
3 ozs. Sugar.	3 Eggs.

Beat the butter to a cream, then add the sugar and eggs, and lastly the citron cut into small pieces. Line a soup-plate with good pastry, and fill with the mixture. Bake in a moderately-hot oven.

PUDDINGS AND PASTRY.

90. IMPERIAL PUDDING.

Mrs. J. E. Smith,

Newark.

1½ oz. Lard.	½ Tablespoonful Baking Powder.
1 oz. Butter.	1 Egg.
4 oz. Flour.	3 Tablespoonfuls Milk.
2 ozs. White Sugar.	Pinch of Salt.

Put the flour in a dish, rub in lightly butter and lard, add sugar and salt, then the egg and milk well-beaten; mix well together, then add baking powder. Grease a basin, put a good layer of jam at the bottom, then add the pudding. Put a greased paper on the top, and steam one hour (flavouring if liked). Serve with sauce.

91. SWISS PASTRY.

Mrs. A. Belton,

New Barnet.

2 Eggs.	1 Teacupful Castor Sugar.	2 Tablespoonfuls Milk.
1 Teacupful Flour.		½ Teaspoonful Baking Powder.

Beat the eggs to a stiff froth, and gradually add the sugar; then beat them both well together, and gradually add the flour; add milk and baking powder. Bake in shallow tins fifteen minutes.

92. GENOESE PASTRY.

Mrs. E. A. Saxilby,

Manchester.

5 ozs. Flour.	3 Eggs.
5 ozs. Sugar.	½ Teaspoonful Baking Powder.
4 ozs. Butter.	Few drops of Essence of Lemon.

Beat the butter and sugar to a cream, add the eggs and flour alternately, beating all the time. Add baking powder and flavouring, and pour into a well-greased and floured baking tin, spreading evenly. Bake in a moderate oven for about half-hour. When cold split open and spread with the following mixture :—

CREAM.

2 ozs. Butter. 2 ozs. Icing Sugar. A few drops Essence of Vanilla.

Beat well to a cream, add the flavouring, and spread on the lower half of the cake. Cover with the top half, sift over with sugar, and cut into small squares.

PUDDINGS AND PASTRY.

93. BAKEWELL TART.

Mrs. J. Gelsthorpe.

Newark.

The weight of an egg in butter, sugar, and ground rice ; beat the butter to a cream, then mix well in the rice and sugar. Beat the egg well and mix it with the other ingredients, add as much carbonate of soda as would lie on a threepenny piece, then add a little milk or cream to form a stiff batter. Line a deep plate with a rich paste, and put in raspberry jam, cover with the mixture, and bake in a quick oven.

94. JUBILEE PUDDING.

G. Jones,

London.

Dissolve one pint of jelly, allow it to cool, then pour over four sponge cakes placed in a glass dish. When set, pour either thick cream or custard over it.

95. MY PET PUDDING.

Mrs. E. Lavers,

Nottingham.

1 pint Milk.

2 Eggs.

$\frac{1}{4}$ lb. Bread-crumbs.

A little Apricot Jam.

Vanilla Essence.

Icing Sugar.

Sweeten the milk and flavour with essence of vanilla, boil it, and then pour over the bread-crumbs and leave to soak, then add the well-beaten yolks of eggs. Spread a pie-dish with some apricot jam and pour in the mixture ; bake for half-hour, then smother the top of pudding with a snow made of the whites of eggs well-beaten with some icing sugar added. Put the pudding into the oven until lightly brown.

96. LEMON PUDDING.

Mrs. Whitaker.

2 Tablespoonfuls Cornflour. 2 ozs. Butter.

$\frac{1}{2}$ lb. Sugar.

Rind and juice of two small Lemons.

Moisten the corn flour with cold water, add about 1 pint of boiling water ; mix all together, and bake in a dish lined with paste. Serve hot or cold with custard.

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SWEETS.



SWEETS.

97. GÂTEAU WITH APRICOTS.

Q.,

Newark.

Cut the top off a stale Madeira or sponge cake and remove a large piece out of the centre leaving a wall round the cake 2 in. thick all round. Take the contents of a tin of preserved apricots and stew them with a teacupful of sugar for twelve minutes. Fill up the centre of the cake with apricots, and put on the top. Boil up the syrup, and pour enough of it over the cake to soak it. When cold cover with thick custard or whipped cream.

98. ORANGE SAGO MOULD.

Mrs. Young,

Coddington.

$\frac{1}{2}$ pint Sago.

2 Tablespoonfuls Golden Syrup.

4 Breakfastcupfuls Water.

Rind and juice of one Orange.

1 " Sugar.

Soak the sago and sugar in the water for two hours; add grated sugar and rind of orange, then boil till clear. Stir in treacle and orange juice; set in a wetted mould. When firm, turn out and serve plain or with cream, or custard.

99. CORNFLOUR MOULD.

Miss Gibson,

Newark.

2 Penny Sponge-cakes.

6 lumps of Sugar.

3 Tablespoonfuls Cornflour.

A little Raisin Wine.

1 pint New Milk.

Raspberry Jam.

Strip of Lemon Rind.

Cut the sponge-cakes lengthways, and spread with raspberry jam; soak in a little raisin wine, and place at the bottom of a wet mould. Boil the milk with the sugar and strip of lemon rind.

Mix in a basin the cornflour with a little cold milk; pour the boiling milk over, stir well, and put back in the pan to boil a few minutes, stirring all the time. Pour this over the sponge-cakes, and allow to set in a cool place. Serve with custard.

100. SPONGE CAKES WITH APPLE SNOW.

Mrs. Millward,

Dunstable.

Cut four or five stale sponge-cakes into thin slices, lay them in a glass dish, and pour over them half-a-pint of good custard (flavoured). Bake half-a-dozen apples till soft, scrape and pulp, and a quarter of an hour before it is wanted beat up with juice of lemon and sugar and the well-whisked whites of two eggs; beat till it looks white and frothy, then pile on the custard and serve immediately.

101. SWISS CREAM.

E.M.,

Southwell.

1 pint Cream.

1 Dessertspoonful Flour.

$\frac{1}{4}$ lb. Sugar. 2 Lemons.

Sponge-cakes.

Mix the cream, sugar, and the rind of one lemon, grated, and set it over a slow fire till it boils; mix the flour with a little cold cream, beat it smooth and add the juice of two lemons; then add to the cream and let it boil again a few minutes. Cut some sponge cakes in slices and soak in white wine; pour the cream over while hot. For ornamentation put a few spoonfuls of white froth here and there on the edge with a pinch of pink sugar between.

102. CRÊME AUX POMMES.

E. C.,

Newark.

Cook $\frac{3}{4}$ -lb. of apples with 1 or 2 ozs. castor sugar, the rind of one lemon, and 1 gill of cold water. Pass these when cooked through a hair sieve and leave until nearly cold. Mix to this one gill of slightly whipped cream. Dissolve $\frac{1}{2}$ -oz. of gelatine in $1\frac{1}{2}$ pints of milk; strain this into the apple and cream, and add more sugar if necessary. Pour into a wetted mould and leave until cold. Turn on to a glass dish and pour the sauce round the crême.

SAUCE.

1 tablespoonful apricot jam; 2 tablespoonfuls boiling water; 1 tablespoonful sherry. Mix all well together and pass through a hair sieve; a little cochineal or carmine colouring may be added if liked. Pour round the Crême aux Pommes.

SWEETS.

103. SWEET FAIRY BUTTER.

Mrs. Morton,

Newark.

Take the yolks of four hard-boiled eggs and rub them through a sieve ; beat $\frac{1}{4}$ -lb. of butter with $\frac{1}{4}$ -lb. of sugar, and add to the yolks of eggs ; then add half a glass of brandy, and beat all well together. Soak some sponge-cakes, or biscuits, with a little sherry ; spread the mixture over and smooth level ; decorate the top with almonds. Very rich and good.

104. ARROWROOT CREAMS.

S.J.W.,

Newark.

1 oz. Arrowroot. Yolk of 1 Egg. 1 quart Milk.
3 ozs. Powdered Sugar. A little Lemon Peel and Cinnamon.

Mix the arrowroot with a little of the milk to a smooth paste, add the egg. Boil remainder of milk with sugar, add flavouring ; pour it boiling hot on to the arrowroot, keeping well stirred till nearly cold, when set aside in custard glasses.

105. APPLE SNOW.

B.S.,

Southwell.

Cut in two, three small sponge-cakes, and lay them in a glass dish. Make a custard of half-a-pint of milk, the yolks of two eggs, and sugar to taste ; pour the custard while hot over the cakes ; cook 1-lb. of apples, let them remain till cold, then beat up the whites of the two eggs to a very stiff froth with sugar, and mix with the apples. Pile on top of the dish.

106. APRICOT JELLY.

Mrs. H. F. Hine,

Newark.

1 tin Apricots. 6 lb. Sugar. $\frac{3}{4}$ No. Gelatine. *07*

Put syrup of apricots with sugar, and gelatine (previously soaked half-an-hour in a little water or wine) on the fire ; when quite dissolved, put in apricots and let it simmer. Turn into a quart mould previously wetted. Sifted sugar and cream, or custard, should be served with this jelly.

SWEETS.

107. TAPIOCA CREAM.

Mrs. Johnson,

Newark.

Cover 2 tablespoonfuls of tapioca with milk or water and let it soak over night or for 3 hours. Bring 1 quart of milk to a boil; beat well together the yolks of 3 eggs, 1 teacupful sugar, and flavouring; add tapioca and stir into the boiling milk; let it boil one or two minutes, then put into a dish; put the whites of the eggs on the top, beaten to a large puff.

108. GROUND RICE MOULD.

Miss K. Whitaker,

Newark.

2 ozs. Gound Rice.

1 oz. Butter.

2 ozs. Lump Sugar.

1 pint New Milk.

Boil the butter, milk and sugar; then add the rice; boil all together for fifteen minutes. Pour into a wet mould.

109. LEMON WHIP.

Mrs. Porter,

Newark.

Rub $2\frac{1}{2}$ -ozs. of sugar on a lemon, crush the sugar and put into a saucepan. Squeeze the lemon juice through a strainer on to it; beat the yolks of three eggs, and add them to the sugar and lemon juice; stir over the fire until the custard thickens, but do not let it boil. Continue stirring a few minutes after removing from the fire, then leave it in the saucepan to get nearly cold. Whisk up the whites of eggs to a stiff froth, stir them very lightly into the custard. Heap up in a glass dish.

110. SPANISH CREAM.

Miss Snowden,

Peterboro'.

$1\frac{1}{2}$ pints Milk.

$\frac{1}{2}$ packet Nelson's Gelatine ($4\frac{1}{2}$ size).

1 Tablespoonful Water.

3 Eggs.

Sugar and Essence of Vanilla.

Soak gelatine in milk and water for two hours, then put on the fire until dissolved; add sugar to make it very sweet, then add yolks of eggs well-beaten, and boil till it thickens; pour into a bowl, add the vanilla to flavour. Have ready the whites of eggs beaten to a stiff froth, and pour these into the custard. Stir very lightly, and put in moulds till set.

SWEETS.

111. MILK JELLY.

Mrs. Greenfield,

Little Carlton.

$\frac{1}{2}$ lb. Lump Sugar.

1 pint New Milk.

3 Eggs.

1 oz. Gelatine.

3 Lemons.

Put the gelatine in 1 pint of water over night, next day drain off the water, add the sugar, and pour over one gill of boiling water and stir until it is all melted. Beat the eggs and add the milk to them, then mix with the gelatine; add the lemon juice and pour into moulds. Sometimes the gelatine does not dissolve, in that case it may be put into a jug and set in hot water a few minutes before the eggs and milk are put to it.

112. APPLE JELLY.

Mrs. Friend,

Newark.

Peel, core, and quarter 10-lbs. of good sound apples; add 2 quarts of cold water, and the rind of one lemon; boil until the apples are in a pulp, put all into a sieve to strain; let it stand until the next day, until clear, then pour off the liquor, and to each pint of syrup add 1 lb. of loaf sugar and a teaspoonful of lemon juice; boil gently for 45 minutes, put into small moulds and tie down next day,

113. FRITTERS (American).

Mrs. Larimer,

Nuneaton.

Scald one pint of milk; have ready a dish with enough flour to absolve the pint of milk, then melt a tablespoonful of butter, leaving it over the fire and working the dough in this until you have worked all the butter, and the dough looks thoroughly dry. Then remove from the fire and add enough eggs to make a batter that will flow readily through a funnel; bake in hot lard, and serve with powdered sugar. Do not forget a pinch of salt.

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114. SNOW EGGS.

Miss Woolfenden,

Bootle.

$\frac{1}{2}$ pint Milk.

2 Dessertspoonfuls Sugar.

3 Eggs.

1 Teaspoonful Vanilla Cream.

A little chopped Citron Peel.

Separate the whites from the yolks of the eggs, and whip the whites to a stiff froth, adding a very little sugar and vanilla. Bring the milk to boiling point, and then take the whites of eggs in spoonfuls and let each spoonful simmer on the top of the milk four minutes, turning each spoonful to cook both sides. (This quantity will make about six table-spoonfuls.) As they are cooked, lay them on a strainer to drain.

Beat the yolks and make a custard with the milk, adding a little more if necessary, also the remainder of the sugar and flavouring. When cool put into a glass dish and arrange the whites of egg in a circle on the custard (they should be as nearly as possible the shape of an 'egg'). Garnish the eggs with a little chopped citron peel or angelica.

115. APRICOT SOUFFLE.

Mrs. B. Friend,

Newark.

6 Sponge Cakes.

Dessicated Cocoanut.

1 Tin Apricots.

Sugar.

2 Jars of Cream.

Put the sponge-cakes in two and place in a crystal dish; cover with apricots and juice; whip cream, adding a little sugar and milk; cover all over with the cream sprinkled with cocoanut and a little pink sugar.

116. TREACLE SPONGE.

Mr. H. Broadbent,

Oldham.

$\frac{1}{2}$ lb. Flour.

$\frac{1}{2}$ Teaspoonful Carbonate of Soda.

$\frac{1}{2}$ lb. Suet.

1 Teacupful Treacle,

$\frac{1}{2}$ Teaspoonful Grated Ginger. 1 Teacupful Milk.

Put all dry ingredients into basin. Mix well. Put in milk and syrup, stir well. Put in a greased basin and steam three hours. Serve with sweet sauce.

SWEETS.

117. RASPBERRY CREAM.

Miss Broadbent,

Oldham.

$\frac{1}{2}$ lb. Raspberry Jam.

$\frac{1}{2}$ oz. Leaf Gelatine.

$\frac{1}{2}$ pint Double Cream.

$\frac{1}{4}$ pint Water.

Rub the jam through a hair sieve to remove the seeds. Warm the gelatine in water until all is dissolved. Mix all ingredients well, and pour into a wet mould. When set, dip the mould into warm water for a second and turn out.

118. TRIFLE.

Mrs. E. W. Vessey,

Newark.

6 Sponge Cakes.

1 pint Custard.

$\frac{1}{4}$ lb. Ratafias.

$\frac{1}{2}$ pint Cream.

$\frac{1}{4}$ lb. Macaroons.

Sherry.

Apricot Jam.

Brandy.

Slice the sponge cakes and put them in a glass dish with layers of jam between ; over them place the macaroons and ratafias in layers. Soak them in sherry and brandy, then pour over the custard, and lastly, pile up the cream, whipped stiffly with a little sugar. Time : about two hours to soak the cakes. Sufficient for supper dish.

119. APPLE SPONGE.

Miss M. L. Wilson,

Coddington.

Place in a glass dish some stewed sweetened apples, then a layer of sponge and some broken macaroon biscuits. Over these pour a rich custard, flavoured to taste, whipped cream on the top. Serve cold.

120. CREME A LA MODE.

Miss Collier,

Sheffield.

$\frac{1}{2}$ lb. White Sugar.

Juice of 2 large Lemons.

2 glasses of Sherry.

1 pint of Cream.

1 oz. Nelson's Gelatine (or $1\frac{1}{4}$ oz. of Sheet Gelatine).

Dissolve the gelatine in $\frac{1}{3}$ gill of water and the sherry in a saucepan, add this hot to the juice of the lemons, and the sugar when cool ; stir in very gradually the cream (which must not be heated). Pour into a wet mould.

SWEETS.

121. PRUNE SHAPE.

Mrs. J. Dixon,

Liscard.

1 lb. Prunes.

1 Tablespoonful Red Currant

$\frac{1}{4}$ lb. Sugar.

Jelly.

1 oz. Gelatine.

1 $\frac{1}{2}$ Breakfast Cups Water.

Wash and steep prunes ; put sugar and nearly all the water on to boil ; when it boils add prunes and cook slowly for one hour, then pick out stones. Have gelatine soaked in water that remained, and mix it with the prunes ; put into wet shape, and turn out when firm. Garnish with kernels and blanched almonds.

122. SIMPLE TRIFLE.

Miss Mildred E. McKears,

Newark.

1 $\frac{1}{2}$ oz. Corn Flour.

1 oz. Sugar.

4 Sponge Cakes.

6 Sweet Almonds.

1 pint Milk.

1 Egg.

2 Tablespoonfuls Jam.

Cut the sponge cakes across, and put a layer of jam between, then pile them together in a glass dish. Blend the cornflour with the milk and boil for eight minutes, stirring all the time. Take off the fire and stir in the yolk of egg and sugar, cook for one moment, then pour over the sponge cakes. Stud the shredded almonds over the dish. Beat the white of the egg into a stiff froth, put a little milk to boil in a saucepan, and when boiling drop in spoonfuls of the white of egg. Let them poach for half-a-minute, and put white of egg here and there on the trifle. Serve cold.

123. CREAM JELLY.

Miss Collingridge,

Newark.

1 pint Chiver's Lemon Jelly.

1 pint of Milk.

Break the jelly into a basin with a little water, take away from milk same quantity as you have used of water. Melt jelly slowly on stove (on no account let it boil or milk will curdle). then pour in cold milk, and whip up the whole thoroughly ; pour into a mould, and let it stand until set.

SWEETS.

124. EGYPTIAN CREAM.

Mrs. W. Smith,

Richmond.

Place two tablespoonfuls of gelatine in a basin with a cupful of milk, for half-an-hour, place over a saucepan of boiling water so as to dissolve. Whip half-a-pint of cream, sweeten with sugar, flavour with a teaspoonful of vanilla, a cupful of chopped dates; strain gelatine through muslin into cream, stirring well; place into a wet mould; when ready to turn out pour chopped cherries over and serve.

125. ANGEL'S FOOD.

A Nurse,

Newark.

1 pint New Milk.

3 Eggs.

Juice of large Lemon.

$\frac{1}{2}$ oz. Gelatine.

1 Cup Sugar.

A little Vanilla Essence.

Soak the gelatine in milk for twenty minutes, then put all ingredients together (except whites of eggs) in a saucepan, and bring to a boil, stirring until the gelatine is dissolved. Boil for five minutes and remove from the fire. Allow to cook for a few minutes, then stir in the whites (previously beaten to a stiff froth), and add a few drops of vanilla. Pour in a mould to set.

126. APPLE JELLY.

L. C.,

Newark.

6-lbs. red apples; cut out the core but leave on the peel. Put in a preserving pan and just cover with cold water. Simmer for two or more hours, then strain through a bag, and to every pint of juice add 1-lb. of sugar, then boil until it jellies.

127. PINE-APPLE CREAM.

Mrs. H. E. Branston,

Newark.

$\frac{1}{2}$ lb. preserved Pine Apple.

$\frac{1}{2}$ oz. of Gelatine.

1 pint of Cream.

1 gill. of New Milk.

Juice of a small Lemon.

$\frac{1}{2}$ lb. Sugar.

Cut the pine-apple into small pieces, bruise it in a mortar; dissolve gelatine in the milk; add the sugar, lemon juice and cream. Mix well together, press through a hair sieve, then put into a mould.

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SWEETS.

128. LEMON CREAM.

Mrs. Blatherwick,

Blidworth.

Cream,
Lemon.
Sugar.

Maccaroons.
Ratafias.

Boil half-pint of cream with 2-oz. lump sugar, and the rind of one lemon finely peeled; pour into a jug to cool, add the juice of the lemon and stir. Place maccaroons and ratafias in a china dish, and pour the cream over.

129. LEMON MERANGUE.

Mrs. Gibson,

Melton Mowbray.

Juice and grated rind of
1 Lemon.
1 small cup of Sugar.
1 large cup of Hot Water.

2 oz. Butter.
2 Dessertspoonfuls of
Corn Flour.
2 Eggs.

The whites to be beaten stiff and piled on the top; line a pie-dish with good pastry, put the mixture in and bake.

130. PINE-APPLE CREAM.

Mrs. Sugden,

Huddersfield.

1 pint Cream. 1 oz. Nelson's Gelatine.
2 Tablespoonfuls Sugar. 1 small tin Pine-Apple.

Beat the sugar with the cream (not too stiffly), dissolve the gelatine in the pine-apple juice near the fire; cut the pine-apple in small pieces, and add with the gelatine to the cream. Mix well and put in a wet mould.

131. BLACKBERRY CREAM.

B. E. C.,

Newark.

1 lb. Blackberries. $\frac{1}{2}$ oz. Gelatine.
6 oz. Sugar. $\frac{1}{4}$ pint Cream.
 $\frac{1}{4}$ pint Water.

Stew blackberries until quite soft. Put through a wire sieve. Make a syrup with the sugar and water and dissolve the gelatine in it, then strain to the fruit. Whip cream, mix gradually with it and pour into a damp mould to set.

SWEETS.

132. VANILLA CREAM.

Mrs. Nicholson,

Accrington.

1 Tablespoonful Nelson's Gelatine.

3 Tablespoonfuls Sugar.

1 pint of Milk.

2 Eggs.

Dissolve gelatine in the milk warmed, beat yolks of eggs with two tablespoonfuls of sugar, and when gelatine is dissolved add the yolks and stir until it comes to boiling point; then take off fire and stir in whites of eggs beaten with one tablespoonful of sugar; add one teaspoonful vanilla essence. Pour into mould which has been previously wet.

133. GINGER CREAM.

Mrs. Slater,

Peterboro'.

$\frac{1}{2}$ oz. Gelatine.

2 oz. Sugar.

$\frac{1}{2}$ pint Cream.

4 oz. Preserved Ginger.

$\frac{1}{2}$ pint Custard.

$\frac{3}{4}$ gill Cold Milk.

Soak the gelatine in the milk for about fifteen minutes, and then dissolve over the fire. Whip the cream, add custard, sugar, and the ginger cut in slices; stir in a dessertspoonful of ginger syrup and the dissolved gelatine. Stir occasionally until beginning to set, then pour into a mould. When firm turn out and serve.

134. BAVARIE OF RICE.

Mrs. E. Hine,

Newark.

Take rather less than 2 ozs. of Carolina rice and boil in rather more than one pint of milk, flavour with vanilla and sweeten to taste. Allow this to get quite cold then whip up half-pint of cream to a stiff froth and gradually whip in the rice with it; add $\frac{1}{4}$ -oz. of isinglass dissolved in a little water. Put mixture in a round flat mould, when set turn out on a crystal dish and place round it half a pot of apricot jam. Decorate the top with finely chopped Pistachio nuts.

SWEETS.

135. ROYAL CREAM.

Mrs. W. B. B. Quibell,

The Croft, Balderton.

1 quart Milk.

1 Six-penny packet Nelson's

3 Eggs.

Gelatine.

3 Tablespoonfuls Sugar.

Vanilla to flavour.

Soak gelatine in the milk half-hour. Beat yolks of eggs with the sugar, stir into milk, etc., and put in a double pan till it nearly boils, stirring constantly. When thick take from the fire immediately, add the whites of eggs beaten to a stiff froth, stir it lightly, and pour into a wetted mould.

136. LEMON SPONGE.

Mrs. J. C. Robison,

Newark.

To 1-oz. of gelatine add one pint of water; let it stand for twenty minutes, then dissolve it over the fire; add the rinds of two lemons (thinly pared), $\frac{3}{4}$ -lb. of lump sugar, and the juice of three lemons. Boil all together gently for two minutes; strain, and allow to remain until nearly cold, then add the whites of two eggs (well-beaten); whisk all together for ten or fifteen minutes, when it will become like snow.

137. BAVAROISE OF STRAWBERRIES.

Anon.

Newark.

Pass two quarts of ripe strawberries through a fine sieve. Sweeten with $\frac{1}{2}$ pint powdered sugar; mix in 3 ozs. gelatine, dissolved in a few tablespoonfuls of sherry. When cool, stir in two pints of whipped cream. Put into wet mould.

138. ORANGE JELLY.

Mrs. T. C. Baines,

Newark.

1 oz. Gelatine, soaked in

1 Dessertspoonful Citric Acid.

$\frac{1}{2}$ pint Cold Water, add

1 pint Boiling Water.

$\frac{3}{4}$ lb. Lump Sugar.

$\frac{1}{2}$ pint Orange Wine.

Allow to get nearly cool, and then pour into wetted moulds.

SWEETS.

139. LITTLE PEACH CREAMS.

A.B.C.,

Kirklington.

Small quantity Calves' Foot Jelly.
Angelica.
Glacé Cherries.

Tin of Peaches.
1 oz. Leaf Gelatine.
 $\frac{1}{2}$ pint Thick Cream.

Mask the bottom of eight small timbale moulds with a thin layer of calves-foot jelly and decorate with fancifully-cut pieces of angelica and glacé cherries; place in a cool place to set the jelly and prepare the cream; rub through a thin hair sieve sufficient peaches to make up half-pint of purée; put this into a saucepan and heat with a little of the syrup; soak and melt the gelatine; strain this into the fruit and stir in a cool place till almost cool; whip up half-pint of fresh cream and mix into the purée and fill the moulds with this. When set, turn them out and garnish with chopped jelly.

140. SPANISH BUTTER.

Mrs. Marriott,

Fiskerton.

1 pint Cream, or New Milk.	$\frac{1}{2}$ oz. Gelatine, dissolved in little milk.
4 ozs. Loaf Sugar.	A few Almonds cut thin.
5 Yolks Eggs, beaten.	Flavouring to taste.

Hot the cream and pour over gelatine; add sugar and eggs; return to saucepan and do not let it quite boil, stirring all the time; when thick, add almonds and flavouring. Pour into a mould.

141. BLANC MANGE.

Nurse Annie,

Newark.

1 oz. Nelson's Gelatine.	1 pint New Milk.
2 or 3 Laurel Leaves.	1 pint Cream.
4 or 5 ozs. Lump Sugar.	A little Brandy (if approved).

Soak the gelatine in half-a-pint of new milk for at least ten minutes. Boil laurel leaves with the cream and half-pint milk; when boiling pour over the gelatine and stir till dissolved; add sugar and brandy (if approved), strain through muslin, stir occasionally till it thickens, and then pour it into moulds. Put the gelatine to soak over night.

SWEETS.

142. LEMON CREAM.

Mrs. Snaith,

Saltburn.

$\frac{1}{2}$ packet Swinborne's Isinglass.
1 pint Milk. Peel of $1\frac{1}{2}$ Lemons.
 $2\frac{1}{2}$ ozs. Sugar. Yolks of 2 Eggs.

Soak the isinglass in half-pint of milk, add the peel of the lemon and half-lemon rubbed off on an ounce and a half of sugar; dissolve it over the fire. Make a custard with the remaining half-pint of milk and the yolks of the eggs; add the rest of the sugar, and stir well. Pour into a mould to set.

143. RICE CHEESECAKES.

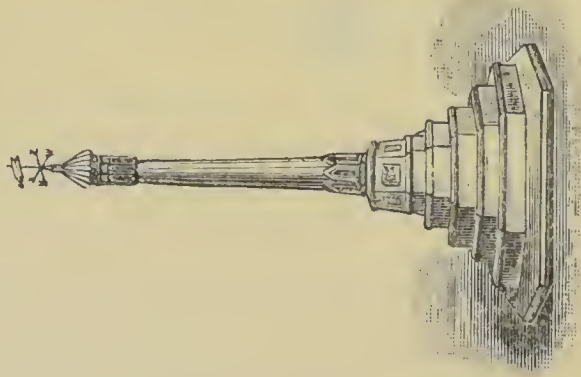
Mrs. E. H. Sheldrake,

Newark.

Take 4 ozs. ground rice and boil in milk till done. Add $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ pint cream, 6 ozs. sifted sugar, four eggs well beaten and mix well together. Add flavouring to taste.



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CAKES.



CAKES.

144. DROPPED SCONES.

Mrs. J. R. Starkey,

Southwell.

1 Egg.	$\frac{1}{2}$ Teaspoonful Cream of Tartar.
$\frac{3}{4}$ lb. Flour.	2 Tablespoonfuls Sugar.
$\frac{1}{2}$ Teaspoonful Baking Soda.	$\frac{3}{4}$ pint Butter-Milk.

Mix dry ingredients, add egg and enough buttermilk to make a smooth batter; beat well. Grease a hot girdle or baking-sheet with suet or fat bacon; drop on the batter a spoonful at a time till the girdle is full. When the scones are brown underneath and covered with bubbles at the top, turn with a knife, and brown the other side. Eat hot.

New or skim milk may be used if more cream of tartar is added.

145. ATHOL CAKE.

Miss Payn,

Newark.

5 ozs. Cornflour.	1 oz. Candied Peel.
3 ozs. Butter.	1 Teaspoonful Baking Powder.
4 ozs. Sugar.	2 Eggs. Grated rind of half Lemon.

Beat the butter and sugar to a cream, add eggs, then cornflour, lemon rind, and candied peel (cut very fine), lastly the baking powder. Bake in small buttered tins ten minutes.

146. LIGHT CAKE.

Mrs. Britton,

Burton-on-Trent.

6 ozs. Butter.	1 Teaspoonful Baking Powder.
5 ozs. Castor Sugar.	3 Eggs.
$\frac{1}{2}$ lb. Flour.	A little Milk if required.

Beat the butter to a cream, beat eggs well, mix all together, and bake in a moderate oven. A few currants or sultanas may be added if preferred.

CAKES.

147. PARKIN.

Mrs. Jubb,

Barton-on-Humber.

4 lbs. fine Oatmeal.

1 Teaspoonful Carbonate of Soda.

$\frac{1}{2}$ lb. Butter. $\frac{1}{2}$ lb. Lard.

$3\frac{1}{2}$ lbs. Treacle.

1 oz. Ground Ginger.

1 Teacupful New Milk.

Melt butter and lard in the treacle, mix all together, and bake in a slow oven.

148. PLAIN SULTANA CAKE.

Mrs. F. Harmston,

Whitby.

1 lb. Flour.

1 Teaspoonful Carbonate of Soda.

$\frac{1}{2}$ lb. Butter.

$\frac{1}{2}$ " Tartaric Acid.

$\frac{1}{2}$ lb. Sultana Raisins. $\frac{1}{2}$ pint Milk.

Rub the butter into the flour and mix ingredients together. Bake $1\frac{1}{2}$ to 2 hours.

149. OATMEAL BISCUITS.

Mrs. E. Harmston,

Whitby.

$\frac{1}{2}$ lb. Oatmeal.

$\frac{1}{4}$ Lard or Dripping.

$\frac{1}{2}$ lb. Flour.

2 Teaspoonfuls Baking Powder.

Add a little salt and mix with milk.

150. CRUMPETS.

L. M. H.,

Newark:

1 Tablespoonful Baking Powder.

2 Breakfastcupfuls Flour.

2 Tablespoonfuls Castor Sugar.

$\frac{1}{4}$ lb. Lard. 1 Egg. Milk.

Mix the flour, sugar, and baking powder together and rub in the lard; add the egg and a little milk. Make into a dough, roll out and bake in small patty tins (making a hole in the centre) in a quick oven. When baked put a little jam in the middle.

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CAKES.

151. COCOA-NUT CAKES.

Miss Hayman,

Wainfleet.

$\frac{1}{4}$ lb. Flour.

1 Breakfastcup Dessicated Cocoa-nut.

3 ozs. Butter.

1 Teaspoonful Baking Powder.

5 ozs. Sugar.

2 Eggs.

Mix well and bake in small tins in a fairly hot oven.

152. ORANGE CAKE.

Miss Andrews,

Balderton.

6 ozs. Butter.

3 Eggs.

6 ozs. Castor Sugar.

Rind of 3 Oranges.

7 ozs. Flour.

1 Teaspoonful Baking Powder.

Cream butter and sugar together, add eggs and flour; mix lightly together, and add baking powder just before putting in the oven. When cold, cover with French icing.

153. FRENCH ICING.

Mrs. G. Andrews,

Balderton.

6 ozs. Icing Sugar. 1 Teaspoonful Lemon Juice and Orange Juice.

Rub icing sugar through sieve, mix with lemon juice and enough orange juice to make a thin paste. Spread on cake, and sprinkle with dessicated cocoa-nut.

154. RICH CAKE.

Miss A. Ward,

Langford.

1 lb. Flour.

1 lb. Currants.

2 Teaspoonfuls Baking Powder.

6 ozs. Butter. 2 or 3 Eggs.

$\frac{1}{2}$ lb. fine White Sugar.

1 oz. Lemon Peel.

Mix with milk and bake in a moderate oven from two to three hours.

CAKES.

155. FAIRY CAKES.

Mrs. W. S. Brown,

Collingham.

4 ozs. Butter.

4 ozs. Flour.

4 ozs. Sugar.

4 ozs. Cornflour.

2 Eggs.

2 small Teaspoonfuls Baking Powder.

Mix the butter, sugar, and the yolks of two eggs in a warm bowl with a very little milk; sieve together the flour, cornflour, and baking powder, and add to the other ingredients with the stiffly beaten whites of eggs. Vanilla or lemon flavouring. Quick oven.

156. COCOA-NUT CAKE.

Mrs. Procter,

Mansfield.

1 lb. Flour. $\frac{1}{4}$ lb. Lard.

1 Teaspoonful Baking Powder.

$\frac{1}{2}$ Teacupful Sugar.

2 Eggs. Milk.

1 Teacupful Dessicated Cocoa-nut.

Pinch of Salt.

Place the flour, sugar, and lard in a bowl and rub smoothly together. Add the baking powder and cocoa nut, beat the eggs well, add a little milk, stir in the dry ingredients, mix well and place in a buttered tin. Bake in a moderate oven for about 40 minutes.

157. RICE CAKE.

Miss A. E. Stray,

Newark.

$\frac{1}{2}$ lb. Ground Rice.

6 ozs. Sugar. 2 Eggs.

$\frac{1}{4}$ lb. Flour.

2 Tablespoonfuls of Milk.

$\frac{1}{4}$ lb. Butter.

1 Teaspoonful Baking Powder.

Beat the butter to a cream, add eggs (well beaten) and milk, then gradually sift in the sugar, rice, flour, and baking powder.

158. GROUND RICE CHEESE CAKES.

Mrs. Alex. Knight,

Newark.

5 ozs. Ground Rice.

2 Teaspoonfuls Baking Powder.

5 ozs. Castor Sugar. 4 oz. Butter. 3 Eggs.

Currants or Ground Almonds may be added according to taste.

Beat butter and sugar together (melt butter), then beat eggs and mix together.

CAKES.

159. RICE BUNS.

Miss Webster,

Tickhill.

$\frac{1}{2}$ lb. Butter.	$\frac{1}{2}$ lb. Sugar. 3 Eggs.
6 ozs. Flour.	2 Teaspoonfuls Baking Powder.
6 ozs. Ground Rice.	A little Milk.

Beat butter to a cream, add sugar, then eggs (beaten), stir in flour and ground rice to which had been added baking powder. Turn into tins and bake for about 25 minutes.

160. ST. CLERES PLUM CAKE.

Mrs. W. Andrew,

Gravesend.

$\frac{1}{2}$ lb. Flour.	$\frac{1}{4}$ lb. Butter.
$\frac{1}{4}$ lb. Sultanas.	$\frac{1}{4}$ lb. Sugar.
$\frac{1}{4}$ lb. Currants.	$\frac{1}{2}$ oz. Baking Powder.
$\frac{1}{4}$ lb. Mixed Peel.	2 Eggs.

A pinch of Salt and enough Milk to mix to a dough,

Bake one hour.

161. SCOTCH SHORTBREAD.

Mrs. J. Dixon,

Liscard.

$\frac{3}{4}$ lb. Flour.	$\frac{1}{2}$ lb. Butter.
$\frac{1}{4}$ lb. Rice Flour.	$\frac{1}{4}$ lb. Sifted Sugar.

Mix butter and sugar together with wooden spoon till sugar is all absorbed, then work in flour gradually with the hand. Roll out to required thickness ($\frac{3}{4}$ -in. thick) and bake in a tin for an hour in a slow oven.

162. SULTANA CAKE.

Mrs. Colman,

London.

1 lb. Flour.	1 lb. Sultana Raisins.
$\frac{1}{2}$ lb. Butter.	$\frac{1}{4}$ lb. Candied Lemon Peel.
$\frac{1}{2}$ lb. Castor Sugar.	4 Eggs. $\frac{1}{2}$ pint Warm Milk.

Mix all well together, at the last add one teaspoonful of carbonate of soda. Bake from $1\frac{1}{2}$ to 2 hours.

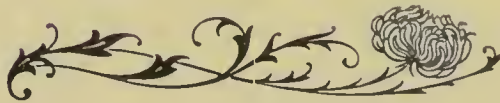
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CAKES.

163. GENOA CAKE.

Miss Beamlands,

Ilkley.

1 $\frac{1}{4}$ lbs. Flour,	2 ozs. Lemon Peel.
1 lb. Butter.	4 ozs. Almonds.
1 lb. Castor Sugar.	1 Teaspoon Baking Powder.
$\frac{3}{4}$ lb. Raisins.	8 Eggs.

Beat the butter to a cream, add sugar, eggs, etc. Blanch almonds and spread on the top. Bake 1 $\frac{1}{2}$ or 2 hours.

164. BRANDY SNAP.

Mrs. Andrew,

Newark,

1 lb. Sugar.	$\frac{1}{2}$ lb. Butter.
1 lb. Treacle.	1 lb. Flour. Ginger to flavour.

Dissolve sugar, treacle, and butter together, add flour; ginger to taste.

165. PLUM BREAD.

Mrs. Fish,

York.

2 lbs. Flour.	$\frac{1}{4}$ lb. Butter.
1 lb. Moist Sugar.	$\frac{1}{4}$ lb. Lard.
1 lb. Currants.	$\frac{1}{4}$ lb. Candied Peel.
$\frac{1}{2}$ lb. Raisins.	1 pint of Milk.
4 good Teaspoonfuls of Baking Powder.	

Make it two loaves and bake from 1 $\frac{1}{2}$ to 2 hours.

166. YULE CAKE.

Mrs. Fish,

York.

2 lb. Flour.	$\frac{1}{4}$ lb. Almonds.
1 lb. Currants.	1 Teaspoonful of Cinnamon.
1 lb. Sultanas.	1 Nutmeg.
1 lb. Sifted Sugar.	1 Tablespoonful of Treacle.
10 Eggs.	1 Teaspoonful of Carbonate of Soda.
1 lb. Butter.	A little Milk.

Put the butter and sugar in front of the fire, beat up for twenty minutes into a thick cream, add the fruit, eggs, etc.; sprinkle on the flour, and bake in a slow oven.

CAKES.

167. GINGER SNAP.

Mrs. Wyer,

Southwell,

2 ozs. Butter.

1 Teaspoonful Ginger.

2 ozs. Treacle. 2 ozs. Sugar. About $\frac{1}{4}$ lb. Flour.

Melt butter, sugar, and treacle in a saucepan ; add flour and ginger ; mix well, and cut and roll round the finger whilst hot. Bake ten minutes.

168. PLUM CAKE.

Mrs. E. Smith,

Newark.

1 lb. Flour.

3 Eggs.

1 lb. Currants.

2 ozs. Almonds.

$\frac{1}{4}$ lb. Lard.

$\frac{1}{4}$ lb. Sultanas.

$\frac{1}{4}$ lb. Castor Sugar.

$\frac{1}{4}$ lb. Lemon Peel.

2 Teaspoonfuls Baking Powder.

169. HOME-MADE GINGERBREAD.

Mrs. L. Smith,

Newark.

1 lb. Flour.

$\frac{1}{2}$ lb. Treacle.

$\frac{1}{4}$ lb. Butter.

1 Egg.

1 oz. Ginger,

16 drops Essence of Lemon.

$\frac{1}{2}$ lb. Sugar.

3 Teaspoonfuls of Baking Powder.

Melt the butter, work into a stiff paste, and roll on board in small nuts.

170. SCONES FOR AFTERNOON TEA.

Mrs. O. Quibell,

Newark.

1 lb. Flour.

$\frac{1}{4}$ Teaspoonful Soda.

$\frac{1}{4}$ lb. Butter.

$\frac{1}{4}$ " Tartaric Acid.

$\frac{1}{2}$ small Teaspoonful of Salt.

Mix with milk and roll out $\frac{1}{2}$ -in. thick, cut with a tumbler, and bake fifteen or twenty minutes.

CAKES.

171. CHOCOLATE CAKE.

Mrs. G. Gelsthorpe,

New Balderton.

The weight of 2 eggs in Butter, also in Castor Sugar, twice their weight in Flour (for a change it is nice to have half Flour and half Ground Rice).

Beat the butter and sugar to a cream, add one egg and beat well, add other egg, beat well and add flour, 1 teaspoonful baking powder, and a little milk if required.

BOSSILLIERS' CHOCOLATE AND ICING SUGAR :

Melt Chocolate with a little water, add about $\frac{1}{4}$ -lb. Icing Sugar ; be careful not to put too much water or the Icing will be too thin.

172. SCOTCH OATCAKE.

Miss Robison,

Newark.

1 Teacupful Medium Oatmeal.

1 Eggspoonful of Bicarbonate of Soda.

Butter (size of a small nut).

Mix thoroughly the soda with the dry meal, then rub in butter, and add sufficient water to make into a stiff paste. Roll out thinly on a pastry-board well covered with medium meal, and cut into four. Brush off the loose meal and place on hot girdle. When baked on the under-side, lift off and toast the upper side in front of a red fire.

173. SWEET CURRANT SCONES.

Miss A. G. Nye,

Preston.

3 ozs. Salt Butter.

3 ozs. Sugar.

2 lbs. Flour.

2 ozs. Currants.

$\frac{1}{2}$ oz. Carbonate of Soda.

1 pint Buttermilk.

1 oz. Cream of Tartar.

$\frac{1}{2}$ Teaspoonful Salt.

Rub the butter into the flour, then add dry ingredients. Make a space in centre, into which put buttermilk to make a nice soft dough. Mix carefully with the hands, and divide into eight ; knead round and smooth, roll out about $\frac{1}{2}$ -inch thick, prickle and glaze on top with milk and egg. Bake in hot oven eight to ten minutes.

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CAKES.

174. SANDWICH CAKE.

Mrs. H. Halsall,

Southport.

1 Breakfastcupful Flour.	3 oz. Butter.	2 Eggs.
$\frac{1}{2}$ " Sugar.	1 Teaspoonful Baking Powder.	

Beat the butter to a cream, and mix the eggs well-beaten ; add the dry ingredients, and keep beating until put in the oven.

175. GINGER BREAD.

Mrs. Fish,

York.

1 lb. Flour.	1 lb. Wheat Meal.	2 Teaspoonfuls of Carbonate of Soda
1 lb. Treacle.	1 lb. Sugar.	dissolved in part of the Milk
$\frac{1}{2}$ lb. Butter.	2 Eggs.	and added last.
1 Breakfastcup of Cream or Milk. Juice of one large Lemon.		
Ginger and Carraway Seeds to flavour.		

Melt the butter, warm the treacle, and mix them well, then stir in the brown sugar, flour, and flavouring ; mix the milk, eggs, and soda last. All having been well mixed together, bake in a slow oven in two or three tins well butter ; time $1\frac{3}{4}$ hours. Do not move the tins for at least half-an-hour after being placed in the oven—tins to be half-filled.

176. RICE CAKE.

Mrs. A. Knight,

Newark.

$\frac{1}{2}$ lb. Fine Sugar.	$\frac{1}{2}$ lb. Ground Rice.
4 Eggs.	

Beat these half-an-hour and bake in a moderate oven about three-quarter hour.

177. QUEEN CAKES.

Mrs. A. Eastwood,

Oldham.

2 oz. Flour.	2 oz. Butter.
2 oz. Corn-flour.	1 Teaspoonful Baking Powder.
4 oz. Castor Sugar.	2 Eggs.

Beat the butter and sugar to a cream, add the eggs one at a time. Sift the flour, cornflour, and baking powder together ; stir in lightly and beat well. Have ready well greased small cake tins, and three-parts fill with the mixture. Bake at once in a moderate oven for about 15 minutes.

CAKES.

178. SPONGE CAKE.

Mrs. R. Seals,

Newark.

$\frac{1}{4}$ lb. Castor Sugar.

4 Eggs.

$\frac{1}{4}$ lb. Flour.

A Little Lemon Essence.

Beat yolks of eggs and sugar together. Beat the whites on a plate to a stiff froth, then add them to the yolks. Mix the flour very lightly in with a wooden spoon. Grease and lightly sugar a tin, pour in the mixture and bake in a moderate oven about half-hour. About half teaspoonful of castor sugar should be put to the whites of eggs to beat them.

179. TENNIS CAKE.

Mrs. J. Woodforth.

Newark.

6 oz. Butter.

$\frac{1}{2}$ lb. Currants.

6 oz. Sifted sugar.

$\frac{1}{2}$ lb. Sultana Raisins.

10 oz. Flour.

4 oz. Mized Peel.

4 Eggs.

2 oz. Blanched Almonds.

6 oz. Raisins.

1 Teaspoonful Baking Powder.

Stone the raisins and chop fine. Beat the butter to a cream, add the sugar, then the eggs (well-beaten), next the flour with the baking powder mixed into it, then the fruit, peel (cut into small pieces), etc. Mix all very well and smooth. Butter some paper, and put it round and at the bottom of a tin mould; put in the cake and make $1\frac{1}{2}$ to 2 hours in a moderate oven.

180. ORANGE CAKE.

Mrs. J. W. Gelsthorpe,

Newark.

2 Eggs, and their weight in Flour, Butter, and Sugar.

1 Teaspoonful Baking Powder.

1 Orange.

Beat the butter and sugar with the back of a wooden spoon until light, then break in one egg; add the flour and beat again for a little time, then add the other egg and the remainder of the flour. Beat thoighly, then add the grated rind and juice of the orange, and lastly stir in the baking powder. Bake in a moderate oven.

CAKES.

181. SPONGE FINGERS.

Plasmon,

London.

The weight of 2 Eggs in Sugar, 1 Egg in Plasmon,
and 2 Eggs in Flour.

Beat the eggs and sugar well together; sprinkle in the Plasmon and flour gradually, stirring all the time. Put into greased tins; bake in a very hot oven for six minutes.

182. GINGER CAKES.

Miss Stephenson.

Nottingham.

1 lb. Flour.	$\frac{3}{4}$ lb. Castor Sugar.
$\frac{1}{2}$ lb. Butter.	2 Eggs (well whisked).
1 oz. Best Ginger.	

Beat all together, cut into thin cakes, and bake.

183. LEMON DROPS.

Mrs. J. T. Cook,

Newark.

$\frac{1}{4}$ lb. Flour.	$\frac{1}{2}$ lb. Butter.
1 lb., 2 oz. Sugar.	4 Eggs.
A Little Essence of Lemon.	
A Pinch of Volatile.	

Dissolve in small quantity of milk, sufficient to make a nice dough; when mixed take a piece of dough and roll it under the hands to about one inch in thickness, and cut it in pieces $\frac{1}{4}$ -in. long. Place them upon tins, wash them with milk, and bake in a medium oven.

184. COCOANUT BISCUITS.

Mrs. J. T. Cook,

Newark.

Take 1 lb. sugar, 3 lbs. cocoanut, and sufficient whites of eggs to make them hold together when pinched. Place on wafer papered tins and allow to dry for some time. Bake in a slow oven.

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CAKES.

185. QUAKER OAT BISCUITS.

Miss Stringer,

Leeds.

1 lb. Dough.	$\frac{1}{2}$ lb. Lard.
1 lb. Quaker Oats.	1 Breakfastcupful Sugar.
2 Teaspoonfuls Baking Powder.	

Knead all well together on the paste board, roll out thin and cut into biscuits. Bake in a sharp oven.

186. SODA CAKE.

Miss M. Johnson,

Newark.

$\frac{1}{2}$ lb. Flour.	$\frac{1}{2}$ lb. Butter.
$\frac{1}{2}$ lb. Currants.	$\frac{1}{2}$ lb. Sugar.
$\frac{1}{2}$ Teacupful Milk.	$\frac{1}{2}$ Teaspoonful Carbonate of Soda.
	1 Egg.

Mix flour and butter together, then add currants and sugar ; mix the carbonate of soda in the milk ; whisk the egg well, and mix with the dry ingredients. Place the cake in the oven immediately after making it, and bake very thoroughly.

187. CANADIAN CHOCOLATE SANDWICH.

Miss Selby,

Dunham, Quebec.

1 Cup of Sugar.	
1 Egg beaten in a Cup, and the Cup well filled with Cream.	
$\frac{1}{2}$ Teaspoonful Carbonate of Soda.	1 Teaspoonful Cream of Tartar.
$\frac{1}{2}$ Teaspoonful Salt.	2 $\frac{1}{2}$ Cups of Flour.

In case you have no cream use butter and a cup of milk. Bake in two sandwich tins.

ICING.

1d. Plain Chocolate.	1 Cup of Sugar.
$\frac{1}{2}$ Cup of Milk.	Small Piece of Butter.
1 Teaspoonful of Vanilla Flavouring.	

Put the sugar, milk, and butter in a saucepan, and let it boil ; stir well. Take a little with a spoon, drop in a cup of water, and when it forms little balls at the bottom it is ready. Take off fire, add grated chocolate and vanilla flavouring. Pour on cakes whilst they are warm.

CAKES.

188. SOUTHWELL SEWING-MEETING TEA CAKE.

Miss Sheard,

Southwell.

2 lbs. Flour.	$\frac{1}{2}$ lb. Sugar.
$1\frac{1}{2}$ lbs. Butter.	$1\frac{1}{2}$ lbs. Currants.
$\frac{1}{2}$ lb. Lemon Peel.	1 Cup of Milk.
11 Eggs.	2 Teaspoonfuls Baking Powder.

Bake two hours.

189. ALMOND CHEESECAKES.

S. H.,

Newark.

$\frac{1}{4}$ lb. Castor Sugar.	$\frac{1}{4}$ lb. Ground Almonds.
	1 Egg.

Beat together the egg and sugar till very light, then stir in the ground almonds, and if not quite strong enough in flavour, add one or two drops of almond essence. Line small tins with puff paste, put a small quantity of raspberry jam in the centre, then some of the almond mixture on the top, covering it completely. Place two strips of paste across and bake.

190. COCOA-NUT BISCUITS.

E. C. W.,

Newark.

$\frac{1}{2}$ lb. Grated Cocoanut.	Whites of 2 Eggs, well whisked.
$\frac{1}{2}$ lb. Sifted Sugar.	1 Tablespoonful Cornflour.

Mix all well together, and drop on the baking sheet, about the size of a large walnut. Bake in a slow oven.

191. BISCUITS.

Miss M. A. Oliver,

Sutton Beckingham.

$1\frac{1}{4}$ lbs. Flour.	2 Teaspoonfuls Volatile Salts.
$\frac{1}{2}$ lb. Fine Sugar.	2 Eggs.
$\frac{1}{4}$ lb. Butter.	A little Cream or Milk.

Rub the butter in the flour, with sugar, and volatile salts; make into a stiff paste, with the eggs (well beaten) and cream; roll out thin, cut into biscuits and bake.

CAKES.

192. SHREWSBURY CAKES.

Mrs. W. Mills,

Newark,

6 ozs. Butter. 4 oz. Castor Sugar. 1 Egg.
8 ozs. Flour. Flavouring to taste.

Rub the butter into the flour and sugar; mix into a firm paste with the egg. Roll out thinly, and cut into small rounds with paste cutter or glass. Bake in slow oven for about five minutes; when baked, put on something to cool and harden. Flavour with anything to taste, or a few seeds.

193. COCOA CAKES.

Mrs. Peet,

Winthorpe.

4 ozs. Butter. 2 ozs. Cocoa.
4 ozs. Castor Sugar. 8 ozs. Self-raising Flour.
2 Eggs, a few drops of Vanilla Essence.

Beat the butter to a cream, then add sugar and cocoa; work for a few minutes. Take an egg and a tablespoonful of flour until the whole is worked in. Put in small cake tins and bake in a moderate oven for 15 minutes.

194. BIRTHDAY CAKE.

Mrs. S. Morley,

Newark.

$\frac{1}{2}$ lb. Butter. 1 lb. Currants and Sultanas (mixed)
6 oz. Sugar. 3 ozs. Candied Peel.
 $\frac{1}{2}$ lb. Flour. 4 Eggs. $\frac{1}{4}$ lb. Blanched Almonds.

Beat the butter to a cream; add the sugar beaten with eggs; stir in the flour; add currants and sultanas, candied peel, and blanched almonds.

195. SPONGE CAKE.

Miss G. Blatherwick,

Farnsfield.

The weight of 4 Eggs in Sugar.
" 2 Eggs in Flour.

Beat whites and yolks separately, add sugar to whites, then add yolks; stir in flour, and bake in cool oven.

ANY COOK

AND

EVERY COOK

SHOULD KNOW THAT

W. PACEY

SELLS NOTHING BUT

THE BEST OF

FRUITS and
VEGETABLES



MIDDLEGATE, NEWARK.

CAKES.

196. AFTERNOON TEA CAKES.

Mrs. Scraggs,

Newark.

1 lb Flour.	3 ozs. Sugar.
5 ozs. Lard.	$\frac{1}{2}$ pint Milk.
5 ozs. Currants.	2 Teaspoonfuls Baking Powder.

Rub the lard in flour; add other ingredients, and divide into two; place in well-greased tins. Bake in hot oven.

197. PLUM CAKE.

Mrs. R. W. Tomlinson,

Banbury.

$\frac{1}{2}$ lb. Butter.	2 oz. Citron.
$\frac{1}{2}$ lb. Sugar (raw).	2 oz. Almonds.
$\frac{1}{2}$ lb. Val. Raisins.	3 Eggs. Baking Powder.
$\frac{1}{2}$ lb. Currants.	Essence of Almonds to taste.
10 ozs. Flour.	A little Milk.

Cream the butter, add sugar and eggs; beat well; mix in the fruit, adding flour and baking powder last. Blanch almonds, and put on the top of the mixture.

198. BROWN WHEAT MEAL SCONES.

Mrs. Bush.

Newark.

1 lb. of Wheat Meal.	Small Teaspoonful of Cream of Tartar,
$\frac{1}{2}$ Teaspoonful of Salt.	mixed dry into the meal.
2 ozs. of Lard rubbed in.	
$\frac{1}{2}$ Teaspoonful of Carbonate of Soda.	

Mix with a breakfastcupful of milk, or milk and water, not too stiffly. Divide in half, and form into two round cakes about threequarters of an inch thick. When placed on a greased baking tin, mark each cake across twice, but do not cut quite through. This will form four three-cornered scones. Bake in a rather quick oven twenty-five to thirty minutes.

CAKES.

199. PRINCESS ALICE BUNS.

Mrs. Thompson,

Newark.

$\frac{1}{4}$ lb. Butter.	1 Teaspoonful Baking Powder.
$\frac{1}{4}$ lb. Sugar.	1 Egg.
6 ozs. Flour.	$\frac{1}{2}$ gill of Milk.
3 ozs. Dessicated Cocoa-nut.	1 Teaspoonful Vanilla Essence.

Beat sugar and butter together to a cream; add flour and egg, having mixed baking powder with flour; beat all well together, then add vanilla and cocoa-nut. Place small pieces of mixture in greased patty pans, and bake in quick oven ten minutes.

200. SWISS BUNS.

Mrs. Percy,

Port Rush.

$\frac{1}{2}$ lb. Flour.	2 ozs. Sugar.
2 ozs. Butter.	1 Egg.
1 Teaspoonful Baking Powder.	

Make into a paste for rolling out about half-an-inch thick; cut into rounds and put half a teaspoonful of jam upon each; wet the edges and close up, turn over and flatten with a knife, and make two incisions on the top so that the jam may show; when cooked sprinkle with sugar. Bake in a moderate oven.

201. JUMBLES.

Miss Andrews,

Newark.

$\frac{1}{4}$ lb. Butter.	The grated rind of 2 Lemons.
1 lb. Flour.	The juice of half a Lemon.
1 lb. fine White Sugar.	3 Eggs.

Mix the flour, sugar, and grated rind; rub in the butter; add the juice, and mix up into a stiffish paste with the three eggs previously well-beaten. Roll in sugar into pieces about five inches long and the thickness of a little finger; twist round on a flat tin and bake.

CAKES.

202. GROUND-RICE BUNS.

Mrs. Jowett,

Newark.

2 ozs. Ground Rice.	2 ozs. Flour.
2 ozs. Butter.	2 Eggs.
2 ozs. Sugar.	$\frac{1}{2}$ Teaspoonful Baking Powder.

Melt butter and beat with sugar ; add eggs, then ground rice and flour ; beat all together well, add baking powder ; Bake in small pots or tins in a quick oven.

203. STRAWBERRY SHORT-CAKE.

Miss Blencowe,

Newark.

1 pint of Flour.	2 Teaspoonfuls Baking Powder.
$\frac{1}{2}$ Teaspoonful of Salt.	2 Tablespoonfuls Butter.
1 Tablespoonful Sugar.	1 Egg. About half-cup of Milk.

Sift the flour, salt, baking powder, and sugar together ; rub the butter through the dry materials. Beat the egg until light ; add the milk ; then add to the dry materials ; stir quickly and lightly into a smooth dough. Turn out on to a floured board ; roll backward and forward with the hands until lightly covered with flour, then divide into half. Roll out one-half into a thin sheet the size of a pie-tin ; place in a buttered tin ; brush over with melted butter. Roll out the second half and place on top of the one in pan ; place in a quick oven and bake fifteen minutes ; separate and fill with strawberries, crushed and sweetened ; also place whole strawberries on top of cake, and cover with whipped cream.

204. SODA CAKE.

Mrs. H. E. Dewick

Bathley.

$\frac{1}{2}$ lb. Flour.	$\frac{1}{2}$ lb. Ground Rice.
$\frac{1}{2}$ lb. Butter.	$\frac{1}{2}$ lb. Castor Sugar.
$\frac{1}{2}$ lb. Currants or Raisins.	1 Teaspoonful Carbonate of Soda.
2 Eggs,	A little Milk.

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SAUSAGE, 9d. per lb.



TOMATO SAUSAGE,
9d. per lb.

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BEST COLLARED
BRAWN, 6d. per lb.

CAKES.

205. CORN-FLOUR CAKES.

Mrs. Skinner,

Newark.

$\frac{1}{2}$ lb. Cornflour.	$\frac{1}{2}$ lb. Sugar.
$\frac{1}{2}$ lb. Flour.	2 Eggs.
5 ozs. Butter.	A little Baking Powder.

Cream the butter, add the eggs and sugar; then add corn-flour. Mix the baking powder with the dry flour, then add to the mixture.

206. REAL SCOTCH BREAD.

Miss Dent,

Newark.

$\frac{1}{2}$ lb. Butter.	$\frac{1}{2}$ lb. Sifted Sugar.
$\frac{1}{2}$ lb. Best Flour.	1 Teaspoonful Baking Powder.
A little Vanilla Essence.	

Melt the butter, but do not make it hot; mix in flour and sugar, add baking powder and a few drops of vanilla essence. Spread half-an-inch thick on baking tin, and bake in a slow oven twenty-five to thirty minutes. Cut in squares while hot.

207. PLUM CAKE.

Mrs. Leach,

Newark.

1 lb. Sugar.	1 lb. Flour.
$\frac{1}{2}$ lb. Butter.	$\frac{1}{4}$ lb. Lemon Peel.
1 lb. Currants.	1 lb. Sultanas.
1 lb. Baking Powder.	6 Eggs. A little Milk.

208. SHREWSBURY BISCUITS.

Mrs. Whitehouse,

Newark.

$\frac{1}{2}$ lb. Butter.	6 ozs. Castor Sugar.
1 lb. Flour.	2 Eggs and a little Milk.

Rub butter into flour, add sugar, make into a paste with eggs and milk. Roll out thinly and cut into shapes. Bake about ten minutes on a greased tin.

CAKES.

209. SPONGE SANDWICH CAKE.

Mrs. Houghton,

London.

6 ozs. Flour.	4 Eggs.
6 ozs. Castor Sugar.	$\frac{1}{4}$ Teaspoonful Carbonate of Soda.

Beat butter to a cream; add eggs (well beaten), sugar, flour, and soda. This quantity is sufficient for two cakes.

210. COCOA-NUT BISCUITS.

Mrs. Marriott,

Fiskerton.

2 cups Flour.	1 Egg.
1 cup Fine Sugar.	1 Teaspoonful Baking Powder.
1 cup Dessicated Cocoa-nut.	2 ozs. Butter, creamed.
A little Milk if required.	

Work all into a paste, roll out and cut into shape. Bake in a moderate oven.

211. BISCUIT CAKES.

E. O.,

Lincoln.

1 lb. Flour.	$\frac{1}{2}$ lb. Castor Sugar.
6 ozs. Butter.	2 Eggs.
$\frac{1}{4}$ lb. Currants.	3 Teaspoonfuls Baking Powder.

The whole to be mixed with a little warm milk, rolled out, and cut the size of a biscuit.

212. SULTANA CAKE.

Mrs. Davenport,

Knapthorpe.

1 lb. Self-rising Flour.	$\frac{1}{2}$ lb. Butter.
$\frac{1}{2}$ lb. Castor Sugar.	4 Eggs.
$\frac{1}{2}$ lb. Sultanas.	Little Milk.

Mix the flour and butter first, then add sugar and sultanas. Beat the egg up well, and mix with the milk, then add other ingredients, and beat all up well. This quantity will make two nice-sized cakes.

Oat Cake.

6 oz Quick Quaker Oats.

5 oz Butter.

4 oz Sugar.

Melt Butter in Saucepan - Stir
in other ingredients - Put into a
Sandwich tin, bake hot over -
^{to begin with} about $\frac{1}{2}$ hr. or $\frac{3}{4}$ hr.



CAKES.

213. MADEIRA CAKE.

Mrs. R. Stephenson,

Newark.

$\frac{1}{2}$ lb. Flour.	2 Eggs.
$\frac{1}{4}$ lb. Castor Sugar.	1 Teaspoonful Baking Powder.
$\frac{1}{4}$ lb. Butter.	3 Tablespoonfuls Milk.

Cream the butter, then add sugar and milk; add eggs (well beaten) and gradually stir in flour and baking powder. Bake one hour.

214. COCOA-NUT MACAROON.

Miss Whiles,

Nottingham.

1 Teacupful Sifted Sugar.	2 Eggs.
$\frac{1}{2}$ lb. Dessicated Cocoa-nut.	

Whisk eggs well with sugar, then add cocoa-nut gradually; mix well. Line a baking tin with a piece of buttered foolscap paper, drop on the mixture in little heaps about the size of a walnut. Bake till a pale brown, in a moderate oven.

215. ROCK CAKES.

Miss Stephenson,

Nottingham.

6 ozs. Flour.	2 ozs. Currants.
3 ozs. Butter.	2 ozs. Sugar. 1 Egg.

Beat well together; break in rough pieces, and bake in a quick oven.

216. PLUM CAKE.

Mrs. Sarah Staveley,

Newark.

1 stone Flour.	$3\frac{1}{2}$ lb. Sugar.
2 lb. Lard.	1 lb. Lemon Peel.
$1\frac{1}{2}$ lb. Butter.	1 gallon Milk.
7 lb. Currants.	10 Fresh Eggs.
$\frac{1}{2}$ lb. Eggleston's Baking Powder.	

For SEED CAKE, instead of fruit add $\frac{1}{4}$ -lb. seeds, per stone.

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CAKES.

217. MAIDS OF HONOUR.

Mrs. Hagger,

Royston.

$\frac{1}{4}$ lb. Ground Rice.
2 ozs. Castor Sugar.
2 ozs. Butter.

1 Egg.
 $\frac{1}{2}$ Teaspoonful of Baking Powder.
Essence to flavour.

Mix rice, sugar, and baking powder; cream butter and egg, then mix well together. Line patty-pans with puff paste put in a little jam, then a little of the above mixture. Bake in a quick oven.

218. USEFUL CAKE.

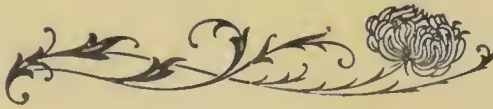
Mrs. J. C. Wright,

Newark.

1 lb. Flour.
 $\frac{1}{2}$ lb. Butter.
1 lb. Currants. 3 Eggs.

3 Teaspoonful Baking Powder.
2 oz. Lemon Peel.
Few drops Essence of Lemon.

Mix with small quantity of milk.



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JAMS, SAUCES,
AND PICKLES.



JAMS, SAUCES, AND PICKLES.

219. A VERY GOOD CHUTNEY.

Mrs. A. M. Mandeville,

London.

1½ lbs. Moist Sugar.	6 ozs. Salt.
4 ozs. Grated Ginger.	¼ lb. Onions.
¼ lb. Eschalots.	½ oz. Mustard Seed.
½ oz. Chillies.	½ lb. stoned Raisins (chopped finely).
2 doz. hard Apples (small).	1 lb. Tomatoes.
3 pints best Vinegar.	

Chop finely, and put all together in stew-pan, and after it has boiled, simmer gently for one hour; when cold put in bottles or jars, and tie down tightly, with bladder if possible.

220. SWEET PICKLES.

(PLUMS OR DAMSONS.)

Mrs. J. Hind,

Newark.

7 lbs. Fruit.	1 pint Vinegar.
4 lbs. Sugar.	

Boil the fruit with the vinegar and sugar until tender, but not until it breaks in pieces. Just before taking off the fire, add 2-ozs. cinnamon and 1-oz. cloves tied in a muslin bag. Place in jars and make air-tight.

221. SALAD DRESSING.

Mrs. C. E. Stray,

Newark.

1 Teaspoonful Mixed Mustard.	4 Tablespoonfuls Milk.
1 " pounded Sugar.	2 " Vinegar.
2 Tablespoonfuls Salad Oil.	Cayenne and Salt to taste.

Put the mixed mustard into a salad bowl with the sugar, and add the oil drop by drop, carefully stirring and mixing all these ingredients well together. Proceed in this manner with the milk and vinegar, which must be added very carefully, or the sauce will curdle; put in the seasoning, when the mixture will be ready for use.

JAMS, SAUCES, AND PICKLES.

222. CHUTNEY.

Mrs. H. Brougham,

Sheffield.

4 ozs. Shallots.	4 ozs. Coarse Sugar.
3 ozs. Salt.	$\frac{1}{2}$ oz. Ground Ginger.
$\frac{1}{4}$ oz. Chillies.	6 ozs. Raisins.
1 pint Gooseberries.	1 pint Vinegar.

Chop the shallots, raisins, and chillies very fine; boil the vinegar, salt, sugar, and gooseberries all together and pour over the other ingredients; mix well together, and in ten days it will be ready for use.

223. HORSERADISH SAUCE.

Miss. F. Whiles,

Newark.

1 Stick of Horseradish.	$\frac{1}{2}$ pint of Cream.
1 Teaspoonful of Mustard.	A little Salt.
Vinegar to taste.	

Grate the horseradish into a basin; add the mustard, salt, cream, and vinegar; stir all well together; put in jar, and serve with roast beef.

224. APPLE CHUTNEY.

Miss Savage,

Luton.

Pair and core 6 lbs. of apples, then boil them in 3 pints of vinegar, bruise them with a wooden spoon until the apples are in a pulp. Let them remain until cold, then add $\frac{1}{2}$ -lb. onions (chopped fine), 1-lb. large raisins, 2-ozs. ground ginger, 1-lb. brown sugar, $\frac{1}{4}$ -lb. mustard seeds, and 6-ozs. salt. Mix all well together and put into bottles. It will keep for years.

225. SALAD DRESSING (American).

Mrs. Larimer

Nuneaton.

Yolks of 4 Eggs.	1 Tablespoonful Mustard.
1 pint Vinegar.	1 Teaspoonful Salt.
2 or 3 Tablespoonfuls Sugar. $\frac{1}{2}$	" Pepper.
Butter the size of an egg.	

Put the vinegar on to boil; add sugar, salt, and butter. Beat the yolks, then add mustard and pepper to eggs; stir the boiling vinegar into the well-beaten yolks a little at a time; cook until creamy just before using them with cream.

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226. DELICIOUS FRUIT SALAD.

Mrs. P. Deed,

Newark.

Peel six good-sized bananas and cut them into slices as thick as a penny until the slices cover the bottom of a dish ; then peel and slice two or three fair-sized oranges and remove the pips. Lay the sliced oranges on top of the bananas, and over these sprinkle fine sugar ; then spread another layer of bananas and again a layer of oranges and sugar. This should be prepared five hours before using, so that the juice of the oranges may permeate the bananas.

227. DUTCH SAUCE.

Mrs. Hindley,

Newark.

1 oz. Flour.

1 Egg (yolk).

1 oz. Butter.

Pepper and Salt.

$\frac{1}{2}$ pint Milk.

Few drops Lemon Juice.

Put the butter and flour into a pan, and stir over the fire till quite mixed ; add the milk gradually, stirring all the time till it boils ; when thick, drop in yolk and beat well ; season with salt, pepper, and lemon juice.

228. TOMATO SAUCE.

Mrs. R. R. Marlow,

Oundle.

3 doz. large Tomatoes.

3 doz. Capsicums.

$\frac{1}{2}$ lb. Eschalots.

3 pints best Vinegar.

Bake tomatoes and throw away skins ; chop up eschalots ; open capsicums ; put all in vinegar, and boil gently for three-quarters of an hour. Strain all through a fine sieve ; it is then ready for use.

229. APPLE CHUTNEY.

Mrs. M. A. Davison,

Collingham.

4 lbs. Apples.

$\frac{1}{2}$ lb. Onions.

1 lb. Brown Sugar.

$\frac{1}{2}$ lb. Mustard Seeds.

$\frac{1}{4}$ lb. White Sugar.

$\frac{1}{2}$ lb. Raisins, stoned and chopped very fine.

$\frac{1}{2}$ lb. Salt.

3 pints of Vinegar.

Boil one hour, and add 1-oz. of cayenne pepper when cold.

JAMS, SAUCES, AND PICKLES.

230. RED CABBAGE PICKLE.

Mrs. Millns,

Collingham.

Shred a red cabbage thin, and put in an earthenware vessel, to which put a brine made of half-gallon cold water, and 2-lbs. salt, let it stand 36 hours then strain, and having spread a cloth on a bench, put the cabbage on and spread another cloth on the top, let it stay 36 hours then put in glass jars and fill up with cold vinegar, to which add one teaspoonful of mixed spice (whole) to each 2-lb. jar, or more if liked.

231. PRESERVED PEARS OR RUSSET APPLES.

Mrs. Tomlinson,

Sandbach.

12 lbs. of Fruit.

6 lbs. of White Sugar.

1 pint of White Wine Vinegar.

Dissolve the sugar in the vinegar, then put in the preserving pan and bring to a boil. Neatly peel the fruit, leaving on the stalk, then cut into half; drop the fruit into the syrup, as many as the syrup will cover, and boil until tender; take out with skewer, put into jars on the hob, keep warm until all the fruit are cooked, then fill up the jars with the syrup; cover while hot.

232. MAYONNAISE SAUCE.

Anon.

2 Yolks of Eggs.

2 Teaspoonfuls Vinegar.

1 Teaspoonful made Mustard. Pinch of Salt and Pepper.

1 " Castor Sugar. 2 Tablespoonfuls Salad Oil.

1 Tablespoonful Cream.

Stir smoothly one way round for fifteen minutes, adding everything drop by drop, and the cream last of all.

233. APRICOT JAM.

Mrs. J. Brown,

Newark.

1 lb. dried Apricots.

2 qts. Boiling Water.

4 lbs. Loaf Sugar.

1 pennyworth Cooking Almonds.

Cut the apricots once, pour the boiling water over them, and let them stand 48 hours. Boil $1\frac{1}{4}$ hours; add sugar and almonds (blanched and sliced), and boil another hour. Never let it boil fast.

JAMS, SAUCES, AND PICKLES.

234. HORSERADISH SAUCE.

Mrs. W. Pacey,

Newark.

- 4 Teaspoonfuls grated Horseradish. 1 Teaspoonful Salt.
1 " " pounded Sugar. $\frac{1}{2}$ " " Pepper.
2 Teaspoonfuls mixed Mustard and Vinegar.

Grate horseradish, and mix it well with the sugar, salt, pepper, and mustard; moisten it with sufficient vinegar to give it the consistency of cream, and serve in a tureen. Three or four tablespoonfuls of cream added to the above, very much improves the appearance and flavour of this sauce.

235. CHUTNEY.

J. C.,

Newark.

- | | |
|----------------------------------|----------------------------------|
| 2 lbs. Apples | 1 lb. Raisins. |
| 1 lb. Onions. | 1 lb. Sugar. |
| $\frac{1}{2}$ lb. Salt. | $\frac{1}{4}$ lb. Shallots. |
| $\frac{1}{4}$ lb. Ground Ginger. | $\frac{1}{2}$ lb. Mustard Seeds. |
| 1 oz. Garlic. | 1 oz. Cayenne. |
| 2 quarts Vinegar. | A little Pepper. |

Boil apples and sugar with one quart vinegar; chop raisins, onions, shallots, and garlic very fine; mix all well, then add the other vinegar, and boil all together for a quarter of an hour or twenty minutes.

236. INDIAN CHUTNEY.

Mrs. M. E. Izzett,

Northampton.

- 2 lbs. green Rhubarb or unripe Apples.
 $\frac{1}{4}$ lb. Preserved Ginger. $\frac{1}{4}$ lb. Salt. 2 ozs. Garlic.
2 ozs. Mustard Seeds. $\frac{1}{2}$ oz. Cayenne.
1 lb. Moist Sugar. 1 quart Vinegar.
 $\frac{1}{2}$ lb. Currants. 1 lb. Sultanas.
1 Breakfastcupful Raspberry Jam.

Boil one pint vinegar with the rhubarb until quite tender, the other pint with the sugar until it becomes a syrup, then mix all ingredients together. The garlic must be chopped very fine, also the sultanas.

237. MARROW JAM.

Mrs. G. Sunman,

Newark.

Peel and cut into small squares a large marrow, cover well with water for 12 hours, then drain. Put 1-lb. sugar over each lb. of marrow and again leave 12 hours. Before boiling add the juice and rind of one lemon, and 2 ozs. bruised ginger, with 2 doz. cayenne pods tied in a muslin bag. Boil all together until the marrow is clear and the syrup thick. If it is getting too hot before the jam is done, remove the bag of seasonings.

238. BENGAL CHUTNEY.

Mrs. G. Foster,

Newark.

1½ lbs. Brown Sugar.	1 lb. Raisins (stoned and chopped).
3 lbs. Apples.	¾ oz. Ginger. 4 ozs. Mustard.
½ lb. Onions (chopped fine).	Sprinkling of Cayenne Pepper.
2 ozs. Salt.	1 qt. Vinegar.

Wash and dry mustard seeds, stew apples, and boil vinegar. Mix with apples when cold. Add other ingredients.

239. VEGETABLE MARROW AND PINE-APPLE JAM.

Mrs. Harding,

Salisbury.

The marrow must be firm and large. Peel, seed, and cut into square pieces. Put these into an earthenware pan, and to one marrow put two tins of pine-apple (cut into pieces the same size as the marrow) with the syrup, also the thinly-cut rind and juice of two lemons. Add the sugar (¾-lb. to each lb. of mixture), and leave until next day, when the marrow will be covered in juice, and shrunk to half its original bulk. Bring the whole to boiling point, and simmer for three hours till the syrup has reduced sufficiently. Then put the preserve in pots.

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Beaumont Cross, Newark.

JAMS, PICKLES, AND SAUCES.

240. APPLE PRESERVE.

Mrs. G. Nicholson,

Collingham.

Weigh equal quantities of sugar and apples. Peel, core, and cut small or mince the apples. Boil the sugar, allowing to every 3 lbs. one pint of water, skim, and boil it rather thick; add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger. Boil until the apples fall and look clear and yellow. This preserve will keep for years.

241. PICKLED DAMSONS.

Miss Edith Hack,

Halifax.

1 quart Damsons.

1 lb. Loaf Sugar.

1 gill Best Vinegar.

$\frac{1}{4}$ oz. Cloves. 1 stick Cinnamon.

Prick the damsons, boil the sugar, vinegar, and spice about ten minutes and pour over the fruit. Stand for 24 hours then pour the liquid off and boil it for ten minutes. Stand for 24 hours again; the third day boil all together for quarter-hour, then put into jars.

242. VEGETABLE MARROW PICKLE.

Mrs. W. B. B. Quibell,

The Croft, Balderton.

Peel and cut up a marrow into small pieces, also $\frac{1}{2}$ -lb. small onions; cover with salt and let them stand all night, then drain. Put 1 oz. of mustard, $\frac{1}{2}$ -oz. turmeric, $\frac{1}{2}$ -lb. of sugar, 3 or 4 chillies into a saucepan and mix them with 3 pints of vinegar. Bring to a boil, then put in the marrow, and simmer till tender. When cool, bottle.

243. SEVILLE ORANGE MARMALADE.

Mrs. Mitchell,

Newark.

Take 1 lb. Seville Oranges, half a Lemon, cut up thin, put juice and rind altogether in a bowl, extract the pips, putting 3 pints of water on the oranges. Let it stand all night, and next day boil till tender, then let it stand again all night, the next day boil with $1\frac{1}{4}$ lb. lump sugar to the lb. Boil $\frac{1}{2}$ hour.

JAMS, SAUCES, AND PICKLES.

244. TOMATO CHUTNEY.

Mrs. Downing,

Southwell.

2 lbs. Sour Apples.	1 oz. Garlic.
3 lbs. Ripe Tomatoes.	1 oz. Ground Ginger.
$\frac{1}{4}$ lb. Moist Sugar.	3 oz. Salt.
$\frac{1}{2}$ lb. Onions.	$\frac{1}{2}$ oz. Cayenne Pepper.
1 lb. Raisins.	1 pint Vinegar.

Cook tomatoes and rub through a coarse sieve. Stone raisins, then chop all the ingredients and boil to a pulp. This is ready for use at once.

245. MARROW PRESERVED.

Mrs. Davenport,

Knapthorpe.

To 6 lbs. of marrow take 5 lbs. of sugar, 2 large or 3 small lemons (the rind to be grated), and 2 ozs. of whole ginger. Peel and cut the marrow in pieces about 2 inches square; put a little sugar over and let it stand all night, then put in the pan with the sugar and crushed ginger; when it has boiled 1 hour, add the lemon rind and juice, and half-pint of water. Boil without stirring for about 2 hours. The syrup should be clear and the marrow soft.

246. GREEN TOMATO PICKLE.

Mrs. Spink,

London.

Slice 7 lbs. green tomatoes, place on a large dish, and on each layer sprinkle salt. Let it stand 12 hours, then drain off the liquid; add a few green pepper-corns or chillies, half-dozen pickling onions, half-gallon good vinegar, half-pint treacle, and 2 tablespoonfuls cloves. Heat together until it begins to boil, then add tomatoes and onions, boil together 10 minutes, put into stone jars and seal tightly. It will be ready for use in a fortnight.

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**SERVIETTE CLIPS WITH LOCAL
COAT OF ARMS.**

JAMS, SAUCES, AND PICKLES.

247. VEGETABLE MARROW MARMALADE.

Mrs. Willis,

Gravesend.

Choose large marrows, which should be ripe and yellow; pare, and take out the seeds and pulp quite clear. Cut them in quarters lengthways, then again in slices about 1 inch thick. Put into a deep pan with an equal quantity of loaf sugar, and to every 4 lbs. of marrow add 2 lemons very finely shred, and one-and-a-half ozs. of ginger, bruised and tied up in muslin. Let it stand for 24 hours, then boil until quite clear, then pour carefully into warm pots.

248. CHUTNEY.

Mrs. Davenport,

Knapthorpe.

$\frac{1}{4}$ lb. Salt.	2 oz. Ground Ginger.
1 lb. Mustard Seeds.	1 oz. Cayenne Pepper.
$\frac{1}{2}$ lb. Onions.	4 lbs. Apples.
1 lb. stoned Raisins.	6 oz. Garlic.
1 lb. Brown Sugar.	4 pints Vinegar.

Chop garlic and onions very fine, stew apples in part of of vinegar, when cold mix all together; keep stirring occasionally for a week.

249. MARMALADE.

Mrs. Greenfield,

Little Carlton.

6 Seville Oranges.	3 quarts Water.
2 Lemons.	7 lbs. Lump Sugar.

Cut the oranges and lemons into thin slices, only taking out the pips; place in a deep dish and cover with the water; let it remain 24 hours, then boil until quite tender; add sugar, and boil one-and-a-half hours, when it will become clear and stiff.

JAMS, SAUCES, AND PICKLES.

250. CHERRY PICKLES.

Mrs. F. G. Vessey,

New Balderton.

6 lbs. Cherries.

$\frac{1}{2}$ pint Vinegar.

3 lbs. Sugar.

1 oz. Clover.

Tie the cloves in a muslin bag and boil all together for about three quarters of an hour. Will keep for months. This method of preserving cherries will be found to be a pleasant change from the ordinary sweet preserve.

251. APPLE CHUTNEY.

Mrs. J. Gratton,

Newark.

1 lb. Brown Sugar.

$\frac{1}{2}$ lb. Mustard Seed.

$\frac{1}{4}$ lb. powdered White Sugar. $\frac{1}{2}$ lb. Raisins (chopped fine and stoned).

$\frac{1}{2}$ lb. Common Salt.

1 oz. Cayenne Pepper.

$\frac{1}{4}$ lb. Garlic.

3 pints Vinegar.

$\frac{1}{4}$ lb. Onions.

16 large or 20 small Apples.

Dry the mustard seed, powder fine in a mortar the onions and garlic ; peel, core and bruise (with a spoon) the apples to a pulp. Mix all the quantities together and boil for a few minutes ; when cold, add the cayenne pepper ; bottle in wide-necked bottles.





MISCELLANEOUS.



MISCELLANEOUS.

252. BRAWN.

Mrs. H. Stevens,

Mansfield.

1 lb. Gravy Beef.

1 Pig's Tongue.

2 Pig's Feet.

1d. Mixed Pickling Spice.

Pepper. Salt.

Put in stew-jar with more water than will cover it, stew for 5 or 6 hours or until the meat falls from the bones, and then fill moulds and set to cool.

253. MINCEMEAT.

Mrs. Burnby,

Long Bennington.

6 ozs. Butter.

$\frac{1}{4}$ lb. Orange Peel.

$\frac{1}{2}$ lb. Beef Suet.

Rind and juice of 2 Lemons.

1 $\frac{1}{2}$ lb. Sugar.

1 lb. Sultanas.

6 ozs. Apples.

1 $\frac{1}{4}$ lb. Currants.

$\frac{1}{4}$ lb. Lemon Peel.

1 large Nutmeg. Flavour.

254. LEMON CURD.

Mrs. Crossland,

Newark.

9 ozs. Butter.

8 Eggs.

2 lbs. crushed Loaf Sugar.

Rind and juice of 4 Lemons.

Grate the rind finely. Boil slowly until of the consistency of cream.

255. JELLIED RABBITS.

[**Miss Woolfit.**

Sutton-on-Trent.

For a good sized mould, soak two rabbits, cut them up and put into a saucepan with pepper, salt, and water sufficient to cover them, stew gently until tender. Take out the bones and place the rabbits lightly in a mould. Strain the liquor from the rabbits and add some good gravy to them with the whites and shells of two eggs and 1 oz. of gelatine, previously soaked in water to clear the jelly. Strain through a flannel bag, and when cool pour over the rabbits and fill the mould.

Pigeons roasted and put in whole with the jelly made the same way.

MISCELLANEOUS.

256. FORCEMEAT.

Anon.

The rind of a lemon grated, 2 ozs. bread crumbs, 2 ozs. chopped suet, a dessert spoon chopped parsley, a small teaspoonful thyme, pepper and salt, and the yolk of an egg.

257. KALI MIXTURE FOR PUFF PASTRY.

Miss R. Hind,

Newark.

1 Egg.

1 Breakfastcupful Sugar.

2 ozs. Butter.

3 Tablespoonfuls Lemon Kali.

Melt the butter, add the beaten egg and sugar, and lastly the kali.

258. MINCE MEAT.

Mrs. G. H. Halstead,

Newark.

$\frac{1}{2}$ lb. lean Beef, chopped fine.

1 Nutmeg.

$\frac{1}{2}$ lb. Suet, chopped fine.

1 Teaspoonful Ground Ginger.

2 lbs. Apples.

1 Teaspoonful Salt.

1 lb. Currants.

$1\frac{1}{4}$ lbs. Sugar.

1 lb. Raisins.

2 Lemons, rind and juice.

$\frac{1}{4}$ lb. Lemon Peel.

259. MIXTURE FOR LEMON CHEESE CAKES.

Mrs. W. Blagg,

Newark.

$\frac{1}{2}$ lb. Butter.

Whites of 8 Eggs.

2 lbs. lump Sugar.

Rind of 4 Lemons (peeled thin and

Yolks of 1 doz. Eggs.

minced fine). Juice of 6 Lemons.

Place all in a saucepan and boil till the sugar is melted and quite thick, stirring it well whilst on the fire. Then pour into a jar, with a wine glass of brandy or whisky. It will keep for months. When required for use add four tablespoonfuls of bread.

MISCELLANEOUS.

260. INVALID JELLY.

Mrs. Moulton,

Newark.

1 oz. Gelatine.

1 oz. brown Sugar Candy.

1 oz. best Gum Arabic.

1 bottle of Port Wine.

Put all together into a jar and let it stand over night, then place the jar in a pan of water and let it simmer until all is dissolved; it must not be strained. Take a teaspoonful three times a day.

261. RASPBERRY VINEGAR.

Mrs. J. E. Oldham,

Newark.

Pour a quart of best white wine vinegar upon a pound of raspberries; next day strain the liquor on a pound of fresh raspberries, and the following day do the same but do not squeeze the fruit. Put 1-lb. lump sugar to every pint of vinegar. When dissolved, bottle it and keep in a cool dry place.

262. FOR BOTTLING FRUIT.

Miss Halstead,

Balderton.

Take $\frac{1}{4}$ -oz. of salicylic acid, pour over it one pint of boiling water, then add seven pints of cold water; fill bottles and cover with parchment paper dipped in the white of egg.

263. PRESERVED DAMSONS FOR PIES.

Mrs. Calvert,

Bardney.

$\frac{1}{2}$ lb. Sugar to 1 lb. of Fruit.

1 Tablespoonful best Vinegar.

Put them in jars in the oven, let them crack and simmer but not boil, and fasten hot. Put the fruit in the jars first, then the vinegar and sugar. Damsons preserved in this way will keep all the year and taste like fresh ones when put into pies.

MISCELLANEOUS.

264. WALNUT KETCHUP.

Mrs. Downing,

Southwell.

Take walnuts fit for pickling or the huds, beat them in a mortar and squeeze the juice from them and let stand a day to settle. Pour off the clear, and to every pint add $\frac{3}{4}$ -lb. of anchovies and 1-oz. of eschalots. Set on to boil quarter of an hour, then strain, and to every quart put $\frac{1}{2}$ -oz. each of mace, cloves, and Jamaica pepper, and $\frac{1}{2}$ -pint of vinegar; let it boil again for quarter hour, when cold bottle for use.

265. LEMON PASTE FOR CHEESECAKES.

Miss Wilson,

Coddington.

$\frac{1}{2}$ lb. granulated Sugar.

4 Eggs.

$\frac{1}{4}$ lb. Butter.

The rind and juice of 1 Lemon.

Melt sugar and butter, add eggs and lemon, stir gently until it boils.

266. MINCEMEAT.

Mrs. Fleetwood,

London.

3 lbs. stoned Raisins.

1 lb. Suet.

3 lbs. Currants.

1 oz. Cloves (bruised).

2 lbs. Sultanas.

1 oz. Almonds.

1 lb. Peel (mixed)

1 lb. Sugar.

2 lbs. Peeled Apples.

Juice of 3 Lemons and rind of 2.

267. RASPBERRY VINEGAR.

Mrs. Broadbent,

Newark.

Pour one quart of vinegar over two quarts of raspberries; let it stand three or four days, and stir occasionally, then strain through muslin, and put 1-lb. lump sugar to each pint of liquor. Boil the whole twenty minutes.

MISCELLANEOUS.

268. LEMON KALI.

4 ozs. Carbonate of Soda.	8 oz. powdered Lump Sugar.
4 ozs. Tartaric Acid.	36 drops of Essence of Lemon.

Mix the above.

269. GINGER BEER.

Mr. R. C. Garner,

Newark.

1 oz. bruised Ginger.	1 lb. lump Sugar.
1 oz. Cream of Tartar.	1 gallon Water.
1 Lemon.	1 oz. German Yeast.

2 Eggs (whites only).

Put sugar, ginger, cream of tartar, and lemon sliced, into a large bowl; add the boiling water; cream the yeast with a dessertspoonful of sugar and put it on a piece of toasted bread; put this in the liquid when the latter is lukewarm; beat the whites of eggs and add. Let it stand 12 hours, then strain and bottle. Cork and tie the bottles.

270. APPLE GINGER.

Miss Procter,

Newark.

4 lbs. Apples.	3 pints Water.
3½ lbs. Loaf Sugar.	2 ozs. Essence of Ginger.

Pare, core, and cut apples; boil sugar and water for twenty-five or thirty minutes, then put in the apples; add ginger, and boil till yellow and transparent, taking care not to break the apples. Do not stir, only skim and press the apples down.

271. MAY WINE.

Mrs. E. Crampton,

Newark.

Pour five quarts of boiling water on half-a-peck of May flowers, stir it for five mornings, then strain the liquid off the flowers; add 4-lbs. loaf sugar, two lemons, four oranges; work it well with yeast, and bottle in a stone jar the next day. Keep it for three months, and then bottle off into wine bottles.

MISCELLANEOUS.

272. LEMONADE.

Miss Beeston,

Elston.

Pour 2 quarts of boiling water on $1\frac{1}{2}$ -lbs. loaf sugar and let it stand until cool ; add two-pennyworth essence of lemon, and $\frac{3}{4}$ -oz. tartaric acid rolled fine. Green lemon added if preferred.

Fill tumbler 3-quarter full with water and add lemonade to taste.

273. TURKISH DELIGHT.

Miss F. E. Chadwick,

Newark.

2 ozs. of Sheet Gelatine.	2 lbs. Lump Sugar.
2 Breakfastcupfuls Water.	Vanilla Essence.

Soak the gelatine in one breakfastcup of water for twenty minutes ; boil the sugar in the rest of the water for ten minutes ; add the soaked gelatine, boil for ten minutes longer, stirring well as it easily burns. Flavour with vanilla ; pour half into a meat dish ; colour the rest with cochineal. When nearly cold, place it gently on top of the whites next day ; cut into squares and roll each piece in icing sugar.

274. RUSSIAN TOFFEE.

Mrs. J. Dixon,

Liscard.

$\frac{1}{2}$ lb, Fresh Butter.	1 small Teacupful of Cream.
$\frac{1}{2}$ lb. Sifted Sugar.	1 small Teacupful of Syrup.
$\frac{1}{2}$ lb. Demerara Sugar.	2 oz. Grated Chocolate.

Melt the butter and stir in the other ingredients till it boils and boil for 15 minutes, then pour into a greased tin.

275. BUTTER SCOTCH.

Miss A. F. Washer,

Newark.

$\frac{1}{2}$ lb. Butter.	$\frac{3}{4}$ lb. Golden Syrup.
$1\frac{1}{2}$ lbs. Demerara, or White Sugar.	1 Tablespoonful Lemon Juice.
1 Tablespoonful Water.	

Boil all together until a little hardens in water, stirring all the time, then put in a well-buttered flat tin, to set.

MISCELLANEOUS.

276. AN EXCELLENT TOFFEE.

Mr. P. Broadbent,

Oldham.

1 lb. Syrup.

$\frac{1}{2}$ lb. Sugar.

$\frac{1}{2}$ lb. Butter.

A little Vanilla Essence.

Melt the butter first, and add the rest of the ingredients. Use a fair-sized pan to allow fast boiling for ten minutes.

277. FRENCH POLISH.

Mrs. Dale,

Newark.

$\frac{1}{2}$ pint Methylated Spirit.

1 oz. Benzoin.

1 oz. Orange Shellac.

$\frac{1}{4}$ oz. Bismarke Brown.

278. BRASS POLISH.

Miss Harmston,

Whitby.

$\frac{1}{2}$ pint Turpentine.

$\frac{1}{2}$ pint Paraffin.

$\frac{1}{2}$ pint Ammonia.

One 4d. pot Globe Polish.

Mix the polish smoothly with the paraffin, then add turpentine and ammonia; apply with flannel, and rub off with another piece of duster. This is good for brasses or metal. Keep well corked in a bottle.

279. FURNITURE CREAM.

Mrs. Appleby,

Leeds.

2 ozs. Beeswax.

1 oz. White Wax.

1 gill Turpentine.

1 gill Water.

1oz. Chemists' Castile Soap.

Shred soap and put it in a jar with water; shred bees-wax and white wax and put it in another jar with turpentine; place both on the oven until ingredients are dissolved; when cold, mix contents of the two jars.

280. FOR CHILBLAINS.

Take 1-oz. of camphorated spirits of wine, $\frac{1}{2}$ -oz. of liquor of subacetate of lead, mix, and apply two or three times a day.

MISCELLANEOUS.

281. TOOTH WASH.

2 ozs. Borax.	1 Teaspoonful of Myrrh.
1 quart Hot Water.	1 Teaspoonful Camphor.

Dissolve borax in hot water; when cold, add other ingredients and put in a bottle.

282. TOOTH POWDER.

7 drachms Precipitated Chalk.
 $\frac{1}{2}$ " Powdered Camphor.
1 drachm Powdered Orris Root.

283. HAIR LOTION.

1 oz. Flower of Sulphur.	2 ozs. Spirits of Wine.
$1\frac{1}{2}$ oz. Glycerine.	8 ozs. Rose Water.

284. HOARSENESS.

The whites of eggs mixed with the juice of a lemon, sugar to taste. Take a little at a time and swallow slowly.

285. A NERVE TONIC.

Two or three tablespoonfuls of tincture of lavender in a cup of hot water with a slice or two of lemon is a splendid restorative and tonic for the nerves.



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NEWARK & SOUTHWELL



HOUSEHOLD HINTS.



HOUSEHOLD HINTS.

286. A SIMPLE TABLE OF MEASURES.

Mrs. T. Blagg,

Newark.

2 Teaspoonfuls	=	1 Dessertspoonful.
2 Dessertspoonfuls	=	1 Tablespoonful.
6 Tablespoonfuls	=	1 Small Teacupful.
1 Small Teacupful	=	1 Gill.
1 Breakfastcupful	=	$\frac{1}{2}$ Pint.
1 Tablespoonful of dry substance	=	1 oz.
1 Teacupful	=	$\frac{1}{4}$ lb. Flour.
1 Breakfastcupful	=	$\frac{1}{2}$ lb. Flour.

LIQUIDS.

1 Tablespoonful holds	$\frac{1}{2}$ oz.
1 Teaspoonful	" 1 drachm.
1 Teacupful	" 3 ozs.
1 Pint	= 1 lb.
8 Eggs in shell	= 1 lb.

287. HOW TO MAKE UP A RECIPE.

E. B.,

Newark.

When you make a dish by a certain recipe, *follow that recipe*. This may seem superfluous, but very often people take a recipe and add or leave out something which they think will improve it, and the result is a failure, and the recipe gets the blame instead of the person who altered it.

288. HOW TO LIVE LONG.

Mr. Broadbent,

Oldham.

Get plenty of good food, keep good tempered, and enjoy yourselves.

289. TO PREVENT A COLD.

When a chill has been taken, a good preventative to stop a cold is to take a dose of cinnamon in hot lemon juice; the dose to be as much as will stand on a sixpenny-piece.

HOUSEHOLD HINTS.

290. THE MENU CARD.

MEANING OF TERMS.

Au four—Something baked in an oven.

Au gras—Meat dressed with rich gravy or sauce.

Au gratin—Dishes prepared with sauce and bread crumbs.

Au maigre—Lenten dishes made without meat.

Au naturel—Simple, plain.

Au jus—Meat dishes with natural juice or gravy.

Au beurre noir—Anything done in brown butter.

Au lait—In milk.

291. EQUIVALENT WEIGHTS AND MEASURES.

Mr. H. Garner,

Preston.

FOR DRY MATERIALS.

16 ozs.	=	1 lb.	=	3 Teacupfuls or 2 Breakfastcupfuls closely filled, but not heaped up.
8 ozs.	=	$\frac{1}{2}$ lb.	=	1 Breakfastcupful, closely filled, but not heaped up.
4 ozs.	=	$\frac{1}{4}$ lb.	=	1 Teacupful, loosely filled.
1 oz.	=		=	2 Tablespoonfuls, filled level.
$\frac{1}{2}$ oz.	=		=	1 " " "
$\frac{1}{4}$ oz.	=		=	1 Dessertspoonful, filled level.
1 oz. Butter	=		=	1 " "

FOR LIQUIDS.

4 gills	=	1 Pint	=	About $3\frac{1}{2}$ Teacupfuls, or nearly 2 Breakfastcupfuls.
1 gill	=		=	1 Small Teacupful.

APPROXIMATE WEIGHTS IN COINAGE.

2 ozs.	=	10/- in Silver, or Six Penny Pieces.
1 oz.	=	5/- in Silver, or Three Penny Pieces.
$\frac{1}{2}$ oz.	=	2/6 in Silver, or a Penny Piece & Halfpenny Piece.
$\frac{1}{4}$ oz.	=	1/3 in Silver, or a Threepenny Piece and a Half- penny Piece.

292. FOR BURN OR SCALD.

Vinegar is an excellent thing for scalds or burns, useful when nothing else is at hand, foment the burn or scald.

293. HOT-ACHE.

To cure hot-ache, run instantly into the cold, and hold your hands up. Tried and proved to give instant relief.



294. Things Worth Remembering.

To prevent milk running over when it comes to the boil put a spoon in.

The rough side of a cabbage leaf will draw a wound, and the smooth side will heal a wound.

Salt meat should go into cold water, and be brought slowly to the boil.

Steak will be found much more tender if vinegar is rubbed all over it, and allowed to stand half-an-hour before cooking.

Bread or vegetables left in stock turn it sour.

To reduce doctor's fees eat plenty of fresh fruit.

Too much salt in gravy may be counteracted by putting a pinch of brown sugar in it.

Cakes will not stick to their tins if placed on a damp cloth when removed from the oven.

One egg well beaten is worth two not beaten.

A spoonful of lemon juice put into the water in which rice is boiling will make it white, and keep the grains separate.

Before using water out of the tap in the morning let it run for a few minutes.

Salt and vinegar will remove stains from discoloured teacups.

Never put the handles of knives into hot water.

In cold weather the quantities of gelatine given in recipes for jellies and creams may be considerably lessened,

Glasses should be washed in cold water, turned upside down to dry by themselves, and then polished with a dry leather.

The yolks of eggs binds crust better than the white. Apply it to the edges with a brush.

In cooking peas do not put the salt in until they are nearly done ; they will be found to be much more tender.

Stem vegetables should be cooked quickly, and root vegetables the reverse.

HOUSEHOLD HINTS.

THINGS WORTH REMEMBERING (continued).

When chopping suet if it is sprinkled with a little ground rice it will not stick to the knife, and will chop quite easily.

Suet is better for greasing cake tins as they are not so liable to burn, and turn out better than if butter is used.

When making fruit tarts sprinkle a little carbonate of soda over the top of the fruit before putting on the crust. This will prevent the juice from running over, and so spoiling the taste and look of the tarts.

To make white sauce use 1-oz. of flour to half-pint of liquid.

When using stale bread for puddings always soak it in a cold liquid. Bread that has been soaked in cold milk or water is light and crumbly, whereas that soaked in hot liquids is heavy.

Fish may be scaled much easier by dipping in boiling water for a minute.

Salt or cold water makes scum to rise.

Hard-boiled eggs for salad or other dishes should be put into boiling water for 12 minutes, and then immediately put into cold water. This prevents them turning black.

To clean a frying-pan soak in ammonia and water.

When washing dishes which have held milk, rinse them out with cold water before placing them in hot water.

A little dry mustard rubbed on the hands will remove the smell of fish, onions, or any other disagreeable odour from them.

In August, pickle red cabbage, cauliflowers, capsicums, chillies, cucumbers, eschalots, garlic, ghurkins, melons, mushrooms for ketchup, onions, tomatoes, artichokes, etc.

To keep maiden-hair fern in water, place the stem in boiling water for about four minutes, then put into aired water. Tea water will keep flowers fresh.





Stewed Beef

2 or 3 Lbs of Shin of beef.
1 Large Onion. 6 Cloves.
1 Tea cupful of bread crumbs
Pepper. Cut the beef into
three large pieces & place
in a Stew-jar with the
Onions & the cloves stuck
in it. Cover with Water
Cover the jar. & place in
the Oven. Stew gently
for 4 hours. About
half an hour before done
add Gravy Salt Pepper
& bread crumbs. Return
to the Oven. With
also have some forcemeat
balls. Well baked
ready to put in the

Apple Crust

With 6 ounces of fine bread
-crumbs mix 4 Ounces of sifted
Sugar. Arrange closely in a
deep dish $1\frac{1}{2}$ Lbs of good-
Cooking Apples. Peeled, Cored,
& Sliced. Sprinkle between
the crevices & over the top of
the Apples 4 or 6 Ounces of
dried Currants & 3 Tablespoon-
-ful of Sugar. Now spread
the mixture of bread crumbs
& Sugar. Smooth it
down firmly, & sift some
powdered Sugar over the
~~surface~~; top; Bake in a
bustle oven for three quarters
of an hour. As good
cold as hot

Butter Cream, for Cakes
2 Oz of Icing Sugar
1 - - - Butter

Vanilla Flavoring, &
Sufficient Cream to
make a nice consistency.
Beat with a fuller until
creamy. Use while soft

Parkies

5 Oz of Oatmeal
7 - - - Flour, ¹⁶ 4 ~~oz~~ Lard as Dir.
4 - - Granulated Sugar,
2 Leasps Ginger,
1 - - - Carbonate Soda,
2 Tablesp. Treacle, 1 Egg,
& Sufficient Milk to make
a very stiff paste. Bake
in dripping tin. in a slow
oven.

Africanum Jam

3 Lbs of dried Africals

3 — — Lump Sugar

3 Pints of Water & the
Juice of 1 Lemon.

Wash the fruit & soak
in the Water for 24 hours.

Boil for 1 hour then add
Sugar & Juice of Lemon
& 'boil' until it thickens.

Wentham. Gingerbread

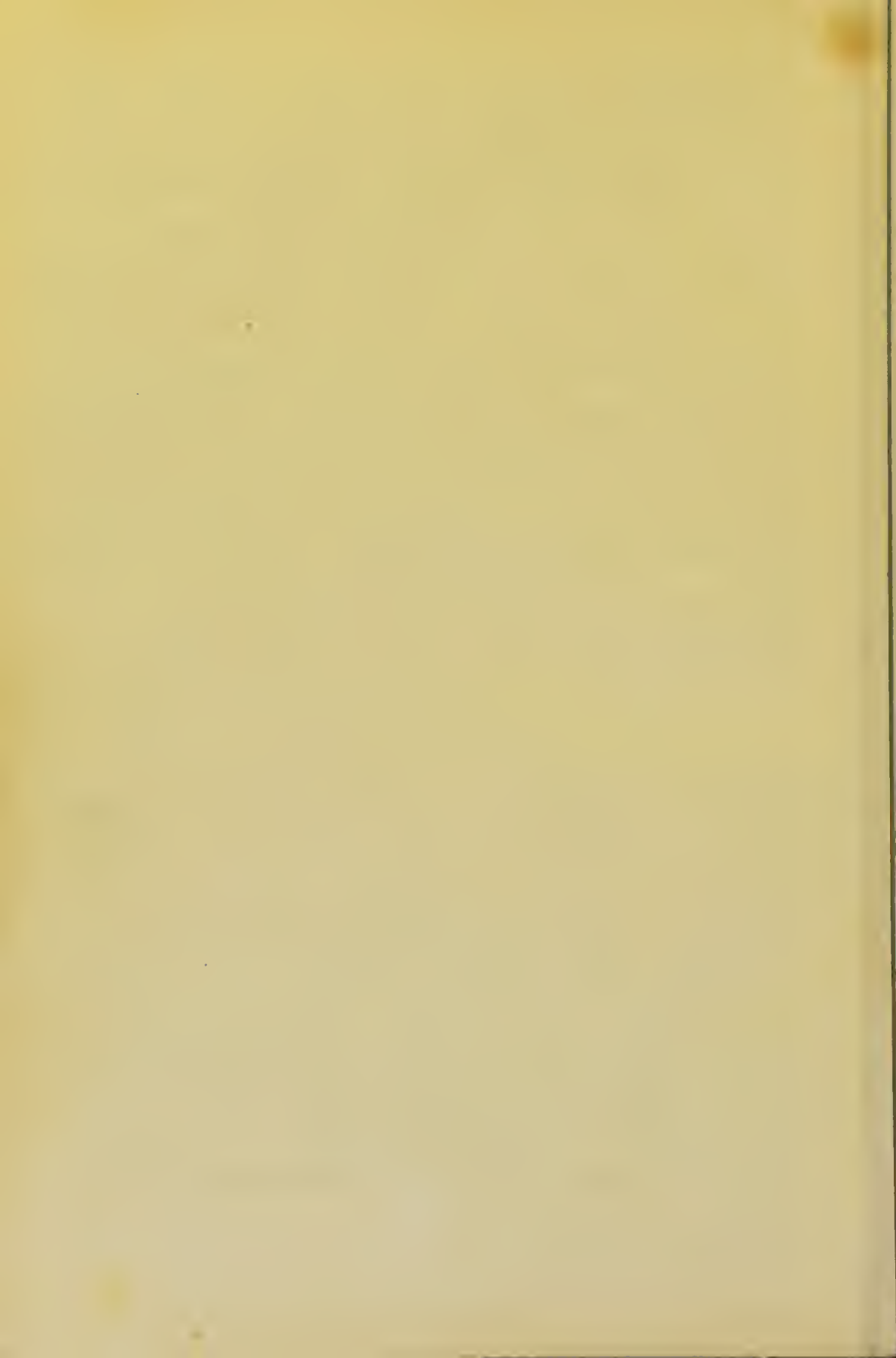
1 Lb. Flour

1 Lb. sifted Sugar

$\frac{1}{2}$ Lb. Butter

Mt Grate 1 Oz Ginger

1 Teaspoonful of
Carbinate of Soda &
One Egg



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	Deacidification
	Lamination
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	Leather Treatment
	Adhesives
	Remarks

L/BSM

Bachelors 82
Cognac 19 3
Grand Prix 200
Bakewell Tart 9 3

Firm Favourites

No. 73



**COFFEE
CUP**

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OVERLEAF

